



DAEDALUS CELLARS
DUNDEE, OREGON



Wine: 2006 Labyrinth Pinot Noir
Appellation: Willamette Valley
Harvest Date: 9-30-06 to 10-15-06
Vineyards: 44% Seven Springs, Eola Hills
24% Carabella, Chehalem
16% Maresh, Dundee Hills
16% Murto, Dundee Hills
Clones: Pommard, Dijon 114 & Wädenswil
Cellar: Processed entirely by gravity
Cold-soaked for 7 to 32 days
15% whole cluster fermentation
All spontaneously fermented
Total skin contact 17 to 42 days
Aged 14 months in French oak
28% New, 32% 2nd Fill, 40% neutral
Unfined and unfiltered
Bottled: February 2008
Cases: 620 cases (6-pack/750ml)
Release Date: September 2008

Daedalus (DAY-de-lus) Cellars is a small, family-owned winery in Oregon's Willamette Valley. We source from some of the best vineyards in the state and handle the fruit minimally and carefully to create balanced wines with complex fruit and elegant structure. Their refinement makes them natural partners for a wide range of foods and ensures their graceful maturation.

Aron, our winemaker, tastes through the barrels in the cellar regularly and grades each barrel on overall quality, how well it expresses terroir, and what characteristics it has to offer. The Labyrinth is a blend of what he feels is the best wine that the cellar has to offer in any given vintage. Each component is carefully selected both for its superior quality and for what it has to give to the blend as a whole.

The 2005 Labyrinth is, as usual, mostly Pommard clone Pinot Noir. Elegant and complex old-vine fruit from Seven Springs, Maresh and Murto vineyards are blended with younger, vibrant fruit from Carabella Vineyard to create the blend that is the pinnacle of our Pinot Noir production. The wine maintains the focused fruit flavors, powerful structure and fleshy mouthfeel that have come to characterize this wine.

It should drink well on release with decanting, but will develop greater nuance and richness over the next seven to ten years.