



DAEDALUS CELLARS  
DUNDEE, OREGON



Wine:	2006 Willamette Valley Pinot Noir
Harvest Date:	9-25-06 to 10-14-06
Vineyards:	27% Seven Springs, Eola Hills 23% Battlecreek, Willamette Valley 18% Carabella, Chehalem 11% Eola Hills Vyd, Eola Hills 8% Murto, Dundee Hills 7% Saikonnen, Ribbon Ridge 6% Maresh, Dundee Hills
Cellar:	Processed by gravity; Cold-soaked for 7 to 32 days; 20% Whole cluster, spontaneous fermentation; Total skin contact 17 to 42 days' Aged 14 mths in French oak; 17% New, 8% 2 <sup>nd</sup> fill, 75% neutral; Unfined & unfiltered.
Bottled:	February 2008
Production:	1330 cases (12-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.

Each lot that went in to this blend was fermented in small 2.5 ton fermentors, handled gently and lovingly using gravity, and monitored closely during its long fermentation. We added virtually nothing to the wine. We did not inoculate with commercial yeasts since we like the complexity and silky mouthfeel that we feel we get from using the native yeasts inherent in each vineyard; we did not add color enhancers, or flavor 'builders' since we wanted to preserve whatever characteristics were naturally occurring in each vineyard; and we did not add acid since our vineyards are selected in part for their ability to maintain their acidity. After doing everything that we could to coax the purest expression of the vineyard from the fruit, we then blended the various sources to create a distinctive expression of the vintage. The resulting wine is particularly fruity with typical whole-cluster spiciness, strong minerality and the vintage signature of chewy fleshiness. It should drink well on release with decanting, but will develop greater nuance and richness over the next seven to eight years.