



DAEDALUS CELLARS
DUNDEE, OREGON



Wine: 2007 Pinot Gris
Appellation: Willamette Valley, Oregon
Harvest Date: 9-29-07 to 10-12-07
Vineyards: 31 % Carabella Vineyard
31% Croft Vineyard
26% Mahonia Vineyard
12% Murto Vineyard
Cellar: 50% Stainless Steel Fermented
50% Neutral Barrel fermented
Extended lees contact (av. 140 days).
Bottled: April 7th 2008
Production: 680 cases (12-pack/750ml)
Release Date: November 2008

Daedalus (day-de-lus) Cellars is a small family-owned winery. We source from some of the state's 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.

Our 2007 Pinot Gris is a blend of grapes from Carabella, Croft, Mahonia and Murto Vineyards. As usual we cropped the vines around two tons per acre to create a full-bodied wine with depth and structure. The wine was fermented in equal parts stainless steel drums and neutral French oak barrels with no malolactic fermentation. The wine was kept on the fermentation lees until bottling and stirred frequently to develop texture and complexity. Five different yeast strains worked together to coax a variety of fruit and spice flavors from the fruit.

The result is a vibrant, powerful wine with complex aromas and a long, flavorful finish. This wine will pair well with most seafood dishes, or hor d'oeuvres, but is also great on its own.