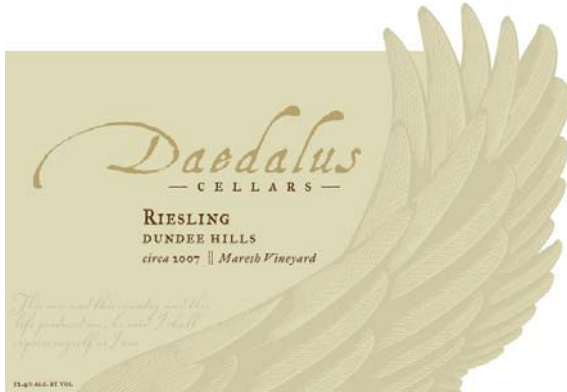




DAEDALUS CELLARS  
— DUNDEE, OREGON —



Wine:	2007 Riesling
Vineyard:	Maresh Vineyard
Appellation:	Dundee Hills, Oregon
Harvest Date:	10-11-07 and 10-25-07
Vineyard:	100% Maresh Vineyard
Cellar:	65% Stainless Steel fermented 35% Neutral Barrel fermented Extended lees contact (140 days).
Bottled:	April 7 <sup>th</sup> 2008
Production:	130 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 Riesling is from 37-year-old vines in Maresh Vineyard in the Dundee Hills of the Willamette Valley. The fruit was cropped at around 2.5 tons per acre and was fermented in 65% small stainless steel fermentation vessels and 35% neutral barrels. A combination of indigenous and commercial yeasts were chosen to emphasize varietal character, build body and bring out the complex aromas, and we preserved the crisp acidity by forestalling malolactic fermentation. The wine was kept on the fermentation lees for around 140 days and stirred periodically to develop texture and complexity.

The resulting wine is medium-bodied, intensely perfumed and vibrant. This wine should pair particularly well with seafood and light cream sauce or citrus sauces.