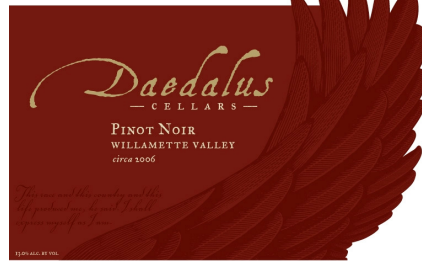


Daedalus (DAY-de-lus) Cellars is a small, family-owned winery in Oregon's Willamette Valley.

Our 2006 Pinot Noir is fruity with typical whole-cluster spiciness, strong minerality and the vintage signature of chewy fleshiness. It pairs well with roasted meats, duck and pork dishes.



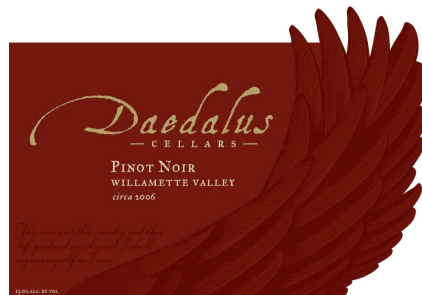
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