



DAEDALUS CELLARS
DUNDEE, OREGON



Wine: 2008 Grüner Veltliner
Vineyard: Elton Vineyard
Appellation: Eola Hills, Oregon
Harvest date:

Vineyard: 100% Elton Vineyard
Varietal: 100% Grüner Veltliner
Cellar: 50% Stainless Steel fermented
50% Neutral Barrel fermented
Extended lees contact (130 days).
Frequent stirring
Bottled: July 2009
Production: 120 cases (12-pack/750ml)
Release Date: November 2009
SSP: \$21/bottle

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 2008 Grüner Veltliner is from Elton Vineyard in the Eola Hills just outside of Salem in the Willamette Valley. After falling in love with this little-known Austrian varietal, Aron managed to convince Dick and Betty O'Brien to graft over a half acre of 23-year-old Müller Thurgau vines to Grüner, and this is the third crop from the vines. The vines were cropped to around 3 tons per acre and the wine was fermented in 50% small stainless steel fermentation vessels and 50% neutral barrels. Four different yeasts were chosen to emphasize varietal character and bring out the inherent spiciness, and we preserved the crisp acidity by foregoing malo-lactic fermentation. The wine was kept on the fermentation lees for around 130 days and stirred frequently to develop texture and complexity.

The resulting wine is full, focused, and intense. Grüner Veltliner is one of the most versatile food wines we've found and can be paired with just about anything. It pairs equally well with sushi, salmon, or steak tartare.