



DAEDALUS CELLARS
DUNDEE, OREGON



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| Wine: | 2009 Pinot Gris |
| Vineyard: | 41% Covey Ridge 32% Mahonia 27% Murto |
| Harvest date: | 10/4/09-10/12/09 |
| Varietal: | 100% Pinot Gris |
| Cellar: | 52% Stainless Steel 48% Neutral Barrels |
| Bottled: | September 2010 |
| Production: | 308 cases (12-pack/750ml) |
| Release Date: | November 2009 |
| SSP: | \$18/bottle |

Daedalus (day-de-lus) Cellars is a small Oregon 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 2009 Pinot Gris is a blend of grapes from Covey Ridge, 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.