



DAEDALUS CELLARS
DUNDEE, OREGON



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| Wine: | 2009 Riesling |
| Vineyard: | Maresh Vineyard |
| Appellation: | Dundee Hills, Oregon |
| Harvest date: | 10/16/09 |
| Vineyard: | 100% Maresh Vineyard |
| Varietal: | 100% Riesling |
| Cellar: | 66% Stainless Steel fermented 34% Neutral Barrel fermented Extended lees contact (300 days). |
| Bottled: | July 2010 |
| Production: | 140 cases (12-pack/750ml) |
| Release Date: | November 2010 |

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 Riesling is from 40-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 66% small stainless steel fermentation vessels and 34% 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 malo- lactic fermentation. The wine was kept on the fermentation lees for around 300 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.

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