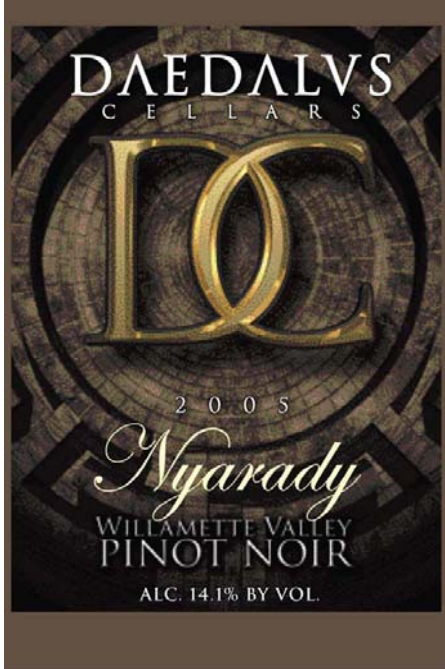




DAEDALUS CELLARS
DUNDEE, OREGON



Wine: 2005 Nyarady Pinot Noir
(GNY-Á-RÁ-DI)
Appellation: Willamette Valley
Harvest Date: 10-7-04 to 10-21-04
Vineyards and
Appellations: 42% Carabella, Chehalem
38% Maresh, Dundee Hills
20% Seven Springs, Eola Hills
Clones: Pommard, Dijon 114 & Wädenswil
Cellar: Processed entirely by gravity
Cold-soaked for 10 to 17 days
Partial whole cluster fermentation
All spontaneously fermented
Total skin contact 24-30 days
Aged 15 months in French oak
- 20% New
Unfined and unfiltered
Bottled: February 2007
Cases: 220 cases (6-pack/750ml)
Release Date: November 2007

Daedalus (DAY-de-lus) Cellars is a small, family-owned winery in Oregon's Willamette Valley. We source from some of the 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.

This wine is a blend of the most exceptional wine from a vintage that was generally outstanding. Stylistically it's a little broader shouldered than the Labyrinth, though still elegant, with incredibly concentrated fruit and depth of flavor. Aron calls it the Labyrinth 'squared'. We auctioned the chance to name this wine to benefit the Jimmy Mancbach Memorial Scholarship Fund. Pablo and Lynanne Nyarady won the bid and named the wine in honor of Pablo's 85-year-old father. For more information on the Memorial Fund or the Nyarady Family, please visit our web site at www.daedaluscellars.com.

The wine should drink well on release with decanting, but will develop greater nuance and richness over the next seven to ten years. It should pair well with lamb and chicken dishes.

Aron Hess & Pam Walden, Proprietors
Daedalus Cellars, 10505 NE Red Hills Road, Dundee OR 97115
Ph: 503-537-0727 Fx: 503-538-8787 Cell: 503-577-8982 info@daedaluscellars.com