



DAEDALUS CELLARS
— DUNDEE, OREGON —



Wine:	2006 Chardonnay
Vineyard:	Lia's Vineyard,
Appellation:	Chehalem Mountain
Harvest Date:	10-14-06
Clones:	100% Wente
Cellar:	Cold-soaked for 12 hours All spontaneously fermented Aged 18 months in neutral French oak Extended lees contact (500+ days)
Bottled:	April 2 nd 2008
Production:	180 cases (6-pack/750ml)
Release Date:	September 2008

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 is the first Chardonnay we have produced under Daedalus Cellars and it comes entirely from a small vineyard in the Chehalem Mountain appellation called Lia's Vineyard (formerly Jacob Hart Vineyard).

The grapes were fermented using natural yeasts indigenous to the vineyard in an effort to build complexity and preserve the natural expression of the terroir. Fermentation was in 100% neutral French oak barrels and included frequent stirring of the lees to build a rich mouth feel. The wine is structured and rich with flavors of ripe white-skinned fruits and complex elements of nuts, toast and minerality.

The wine drinks well upon release and will improve with cellaring for three to five years.