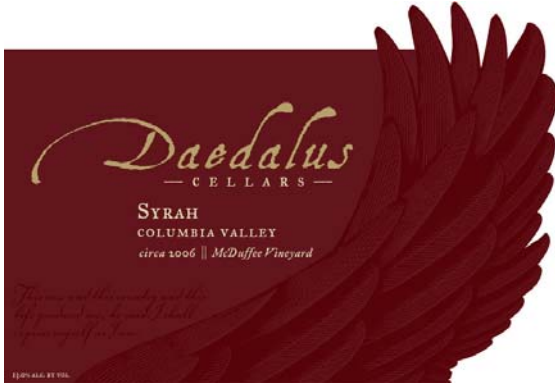




DAEDALUS CELLARS
DUNDEE, OREGON



Wine: 2006 Syrah
Appellation: Columbia Valley, Oregon
Harvest Date: 10-20-06 at 25.5 deg brix
Vineyard: McDuffee Vineyard
Cellar: Processed entirely by gravity
Cold-soaked for 25 days
All spontaneously fermented
Total skin contact 34 days
Aged 15 months in French oak
50% 1-year, 30% 2-year, 20% neutral
Bottled: March 2008
Production: 245 cases (12-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.

As usual our Syrah comes exclusively from a 1.5-acre parcel of McDuffee Vineyard in The Dalles, Eastern Oregon. A 36-day fermentation assured that we captured every bit of nuance and expression of minerality, boysenberry, cherry, smoked meat and thyme inherent in the vineyard. It has a powerful attack, sweet plump fruit, excellent structure and extroverted character.

It should drink well upon release, with decanting, and will develop greater nuance and richness over the next seven to ten years.