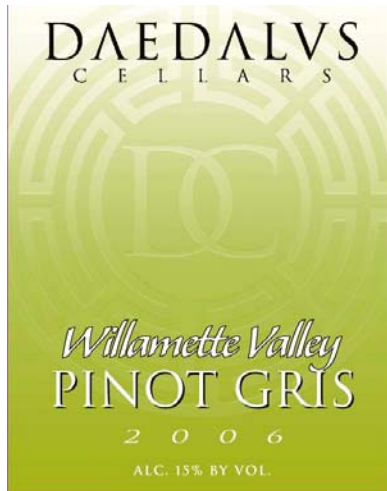




DAEDALUS CELLARS
DUNDEE, OREGON



Wine: 2006 Pinot Gris
Appellation: Willamette Valley, Oregon
Vineyard: 52% Yamhill Valley Vyds
30 % Carbella Vineyard
13% Croft Vineyard
5% Murto Vineyard
Varietal: 100% Pinot Gris
Cellar: 82% Stainless Steel Fermented
18% Neutral Barrel fermented
Extended lees contact (av. 140 days).
Frequent stirring
Date Bottled: April 5th 2007
Cases produced: 580 cases (12-pack/750ml)
Release Date: May 1st 2007

Daedalus (day-de-lus) Cellars is a small family-owned winery. 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.

Our 2006 Pinot Gris is a blend of grapes from Yamhill Valley Vineyards, Carabella, Croft and Murto Vineyards. As usual, we cropped the vines around two tons per acre to create a full-bodied wine with depth and structure. A largely stainless steel fermentation with no malolactic fermentation produced a crisp, fruit-forward wine with well-balanced acidity. The wine was kept on the fermentation lees until bottling and stirred frequently to develop texture and complexity. Six 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 flavorful finish. This wine will pair well with most seafood dishes, or hors d'oeuvres, but is also great on its own.

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