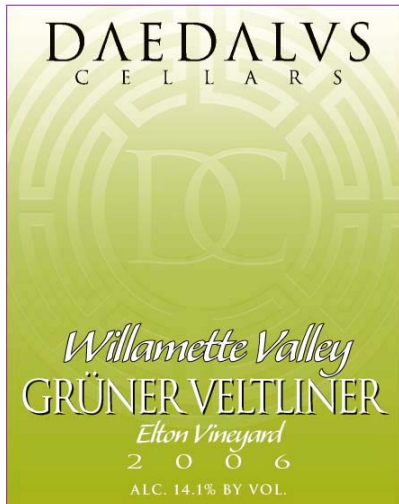




DAEDALUS CELLARS
DUNDEE, OREGON



Wine:	2006 Grüner Veltliner
Appellation:	Willamette Valley, Oregon
Vineyard:	100% Elton Vineyard
Varietal:	100% Grüner Veltliner
Cellar:	50% Stainless Steel fermented 50% Neutral Barrel fermented Extended lees contact (130 days). Frequent stirring
Date Bottled:	April 5 th 2007
Cases produced:	125 cases (12-pack/750ml)
Release Date:	May 1 st 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 Grüner Veltliner is from Elton Vineyard in the Eola Hills just outside of Salem in the Willamette Valley. After falling in love with this little-known Austrian varietal, Aron managed to convince Dick and Betty O'Brien to graft over a half acre of Müller Thurgau vines to Grüner, and this is the first crop from the vines. The fruit set at around 14 tons per acre (!) and was cropped down to around 3 tons per acre. It was fermented in 50% small stainless steel fermentation vessels and 50% neutral barrels. Two different yeasts were chosen to emphasize varietal character and bring out the inherent spiciness, and we preserved the crisp acidity by refraining from malo-lactic fermentation. The wine was kept on the fermentation lees for around 130 days and stirred frequently to develop texture and complexity.

The resulting wine is full-bodied, focused, and intense. Grüner Veltliner is one of the most versatile food wines we've found and can be paired with just about anything. It pairs equally well with sushi, salmon, or steak tartare.

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