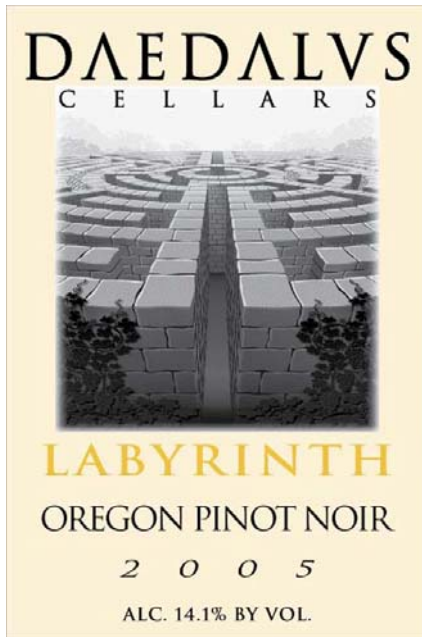




DAEDALUS CELLARS
DUNDEE, OREGON



Wine: 2005 Labyrinth Pinot Noir
Appellation: Willamette Valley
Harvest Date: 10-7-04 to 10-21-04
Vineyards: 35% Carabella, Chehalem
35% Maresh, Dundee Hills
30% Seven Springs, Eola Hills
Clones: Pommard, Dijon 114 & Wädenswil
Celler: 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: 400 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.

The 2005 Labyrinth is, as usual, mostly Pommard clone Pinot Noir. Elegant and complex old-vine fruit from Seven Springs and Maresh vineyards are blended with younger, vibrant fruit from Carabella Vineyard to create the blend that is the pinnacle of our Pinot Noir production. The wine maintains the focused fruit flavors, powerful structure and fleshy mouthfeel that have come to characterize this wine.

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