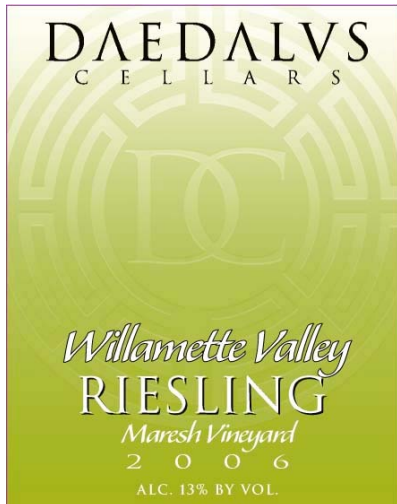




DAEDALUS CELLARS
DUNDEE, OREGON



Wine:	2006 Riesling
Appellation:	Willamette Valley, Oregon
Vineyard:	100% Maresh Vineyard
Varietal:	100% Riesling
Cellar:	65% Stainless Steel fermented 35% Neutral Barrel fermented Extended lees contact (140 days). Stirred periodically
Date Bottled:	April 5 th 2007
Cases produced:	165 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 Riesling is from 36-year-old vines in Maresh Vineyard in the Dundee Hills of the Willamette Valley. The fruit was cropped at around 2.5 tons per acre and was fermented in 65% small stainless steel fermentation vessels and 35% neutral barrels. Three different yeasts were chosen to emphasize varietal character, build body and bring out the complex aromas. We preserved the crisp acidity by forestalling malo-lactic fermentation. The wine was kept on the fermentation lees for around 140 days and stirred periodically to develop texture and complexity.

The resulting wine is medium-bodied, intensely perfumed and vibrant. This wine should pair particularly well with seafood and light cream or citrus sauces.

Contact: Pam Walden

Daedalus Cellars, 10505 NE Red Hills Road, Dundee OR 97115

Cell: (503) 577-8982 Ph: (503) 537-0727 Fx: (503) 538-8787 pam@daedaluscellars.com