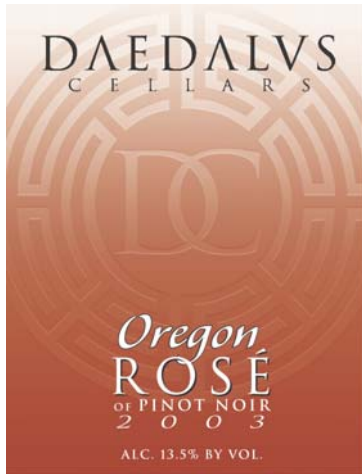




DAEDALUS CELLARS  
DUNDEE, OREGON



Wine: 2003 Rose  
Appellation: Willamette Valley, Oregon  
Harvest Date: 10-14-03  
Vineyard: Hawks View Vineyard  
100% Pinot Noir  
Cellar: Fermented in stainless steel  
Date Bottled: April 2004  
Cases produced: 65 cases (12-pack/750ml)  
Release Date: June 1<sup>st</sup> 2004

Daedalus (day-duh-lus) Cellars is the personal passion of Rex Hill Winemaker Aron Hess. 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 2003 Rose comes entirely from Hawks View Vineyard. It was fermented in stainless steel, inoculated with a particularly aromatic yeast and bottled in April 2004. Its crisp fruitiness makes it perfect for a wide range of summer dishes and ideal for barbequed foods. It is also very refreshing as aperitif. Serve this wine well chilled.

“This superb, consumer-friendly rosé ... is a lovely sipper with aromas and flavors of strawberries and cherries. It's dry and fruit-driven with abundant acidity and clean, lengthy flavors. Outstanding.” (Winepress Northwest, Fall 2004)

Aron Hess and Pam Walden, Proprietors  
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