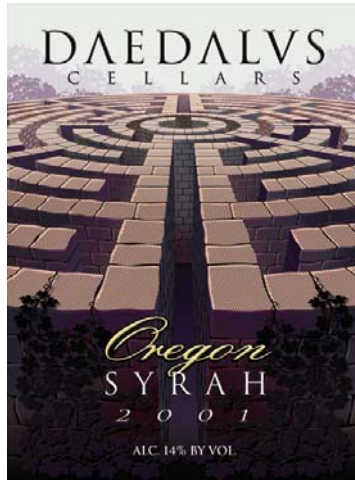




DAEDALUS CELLARS  
DUNDEE, OREGON



Wine: 2001 Syrah  
Appellation: Columbia Valley  
Harvest Date: 10-14-01  
Vineyard: McDuffee Vineyard, The Dalles  
Cellar: - Processed entirely by gravity  
- Cold-soaked for seven days  
- Spontaneously fermented  
- Aged 15 months in French oak  
Date Bottled: February 2003  
Cases produced: 115 cases (12-pack/750ml)  
Release Date: September 2003

Our Syrah comes exclusively from one vineyard in the Dalles. McDuffee Vineyard is a 1.5 acre plot on the valley floor. 2001 was the first commercial crop from this vineyard.

As with the Pinot Noir, this wine was spontaneously fermented to preserve the inherent qualities of the vineyard. Tannic and absolutely bursting with dark fruit, this is a Rhone-style Syrah with dense black cherry, black currant, Szechuan peppercorn and brown spice flavors.

We built this wine to age. Should you pour this wine before 2005, we suggest that you decant it.

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