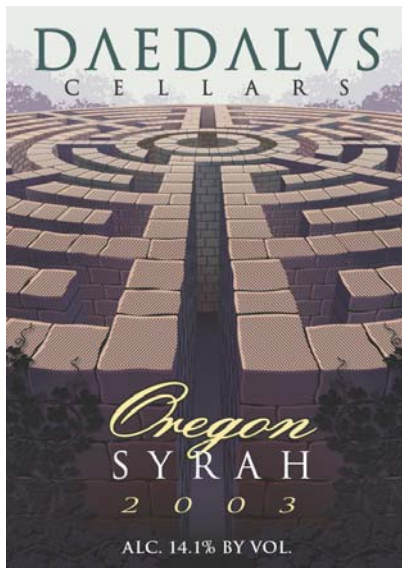




DAEDALUS CELLARS  
DUNDEE, OREGON



Wine: 2003 Syrah  
Appellation: Columbia Valley, Oregon  
Harvest Date: 10-27-03  
Vineyard: McDuffee Vineyard  
Cellar: Processed entirely by gravity  
Cold-soaked for 14 days  
25% Whole Clusters  
All spontaneously fermented  
Total skin contact 36 days  
Aged 15 months in French oak  
--100% Once filled  
Date Bottled: February 2005  
Cases produced: 120 cases (12-pack/750ml)  
Release Date: September 2005

Daedalus (DAY-duh-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.

As usual our Syrah comes exclusively from a 1.5-acre parcel of McDuffee Vineyard in The Dalles, Eastern Oregon. A 36-day fermentation assured that we captured the very last nuances of minerality, boysenberry, cherry, smoked meat and thyme inherent in the vineyard. It has a powerful attack, sweet plump fruit, and extroverted character.

We recommend that you decant this wine.

Contact: Pam Walden  
Daedalus Cellars, 10505 NE Red Hills Road, Dundee OR 97115  
Ph: 503-537-0727 Fx: 503-538-8787 Cell: 503-577-8982 [info@daedaluscellars.com](mailto:info@daedaluscellars.com)