

ANNOUNCING THE

CADENCE

FALL 2006

2004 VINTAGE RELEASES

CONTENTS

- 1 2004 Summary, Introduction to Cara Mia Vineyard
- 2 2004 Vintage Tasting Notes
- 3 Planning the State of the Art
- 4 Harvest 2006, Invitation to Annual Cadence Open House

Welcome to the Cadence Fall Release newsletter. We have a lot to tell you: descriptions of the 2004 vintage and wine, an invitation to the annual November open house, and especially about our most elaborate, exhausting and rewarding wine project to date, our own Cadence Estate Cara Mia Vineyard.

The 2004 Vintage

2004 provided a complete contrast to 2003. 2004 was cooler in total heat units, and especially cooler in the critical late August/early September ripening phase. During this time ripening slowed considerably, allowing great hang time without cooking out freshness. All our 2004s show mouthwatering acidity, great balance, superbly poised flavors and ripe fine tannins. These are wines that will give early pleasure with decanting or sufficient time open but will absolutely reward extended ageing. Complete tasting notes for the 2004 vintage can be found on page two of the newsletter.

2004 saw not only the harvest of extraordinary wine but also the planting of an extraordinary vineyard.

The Story of Cara Mia Vineyard

The story of Cara Mia Vineyard began 17 million years ago with the huge outflow of lava known as Columbia River basalt, the foundation of all eastern Washington soils. Then the glacial ice dam floods of 15,000 years ago scoured and reshaped Red Mountain soils. The vineyard's modern history began 1997, before Cadence was founded and before Gaye and I were married. Through my home winemaking experiments and our extensive tasting of Washington red wines we knew that Red Mountain was one of the ideal viticultural areas in the state. Our travels across Washington often led up Sunset Road on Red Mountain, and we were surprised one day to see a For Sale sign in the middle of a large expanse of sagebrush and tumbleweed. On a whim we called the owners, and were soon immersed in negotiations for 16 acres of property. Ultimately we purchased 10.5 acres in the summer of 1997. It did not have water rights. We applied, but knew the process was extraordinarily lengthy, so soon moved on to other phases of our life like starting a winery, marriage, children and house remodels.

In the fall of 2003 Larry Pearson, the owner of Tapteil Vineyard, called us with startling news. Larry determined that he owned the water rights to our property, and was willing to transfer them to us. The sheer coincidence still amazes me; Larry is a good friend, the owner of our favorite vineyard and the first vineyard we



New plantings in Cara Mia Vineyard, 2004

approached upon starting Cadence. That he owned the rights and was able to transfer them to us is fortuitous beyond belief.

We had water and land, but no way to plant a vineyard. It was simply impossible for us to accomplish from the west side of the Cascades, 211 miles away. With another stroke of great fortune, Ryan Johnson entered the scene. Ryan manages Ciel du Cheval Vineyard on Red Mountain. Jim Holmes owns Ciel du Cheval and is one of the great innovators in Washington viticulture. In the short time Ryan has been with Ciel he has absorbed all that Jim has to teach. The two men agreed to allow us

Cara Mia continues on page 2



Cara Mia continued

to use their workers, equipment and knowledge to plant and manage our own vineyard. Full scale planning could now commence.

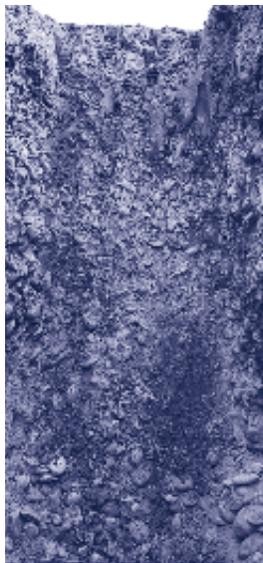
Before the first vine went into the ground we had to invest hundreds of hours planning the layout of the vineyard. We knew the varieties we wished to favor; Cabernet Franc, Cabernet Sauvignon, Merlot and Petit Verdot, but there were many decisions to be made in order to make the most of the theoretical wines we imagined the vineyard could produce.

Of primary importance were varietal to soil matching and clonal selection. Soil type greatly impacts wine characteristics. New grapevine clonal selections from Bordeaux promised greater wine intensity at lower sugar levels compared to the standard plant material used in Washington for the past 50 years.

We began the preparation by clearing the brush from the property and very gently graded the non-farmable sections of the site. We then surveyed the site and produced a contour map detailed to two foot contour intervals. The topography was now set; next came the geology. 31 pits were dug at regular intervals throughout the vineyard to a depth of 8 feet. A geologist reported the material and chemical composition of the strata in each pit. I assembled a detailed soil map from this data.

And we knew we struck gold.

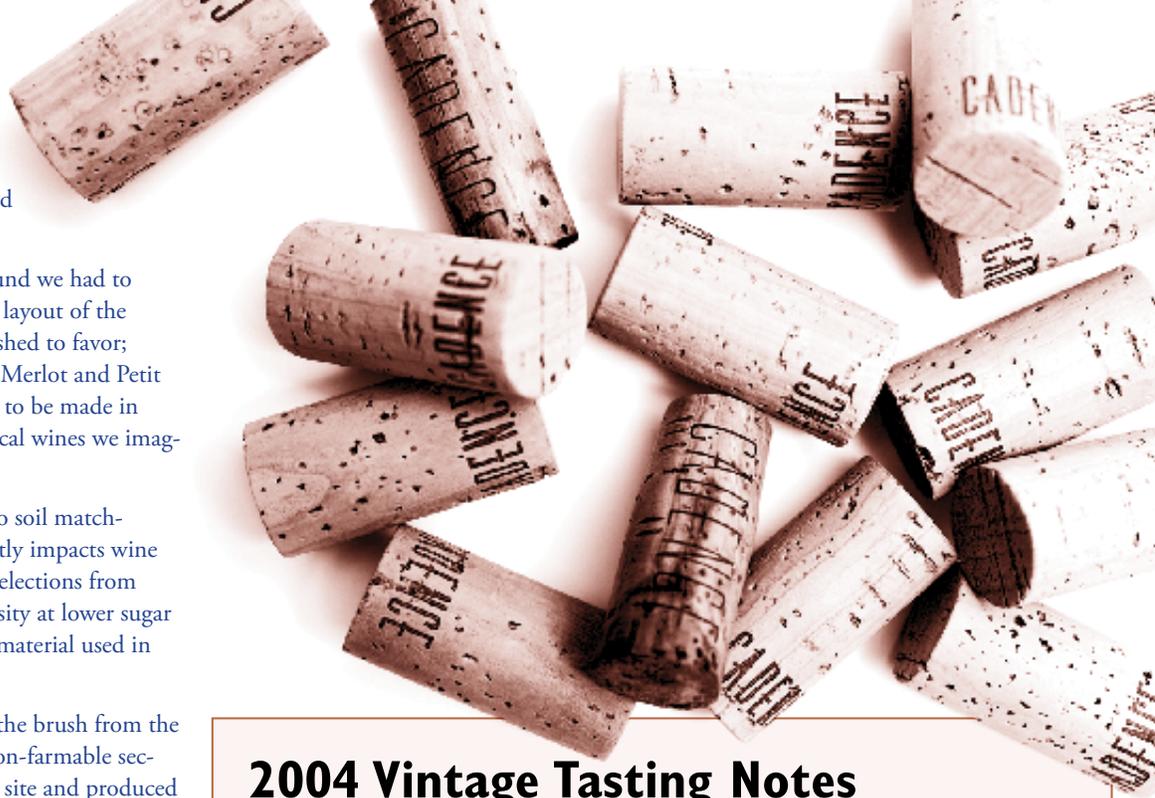
Washington State University geologists confirmed that we have perhaps the most unique and varied soil profiles of any vineyard site on Red Mountain. There are three major soil types in the vineyard, deep cobblestone soils, clay, and fractured basalt sandy loams. Two of these soils, cobblestones and clay, have not been uncovered in any other Red Mountain vineyard sites. The physical makeup of the cobbles and clay are very similar to the Pomerol and St. Emilion plateau in Bordeaux.



The Cobbles of Cara Mia

Of critical importance was determining the boundaries of each irrigation block so as to ensure uniform water retention characteristics within each block. Similarly watering clay soils and well drained cobbles would be to alternately stress and overwater adjacent vines, leading to non-uniform growth and ripeness.

Grape varieties were then matched to the irrigations blocks and soils. To paraphrase the great California grower David Ramey, cobbly soils promote elegance and minerality in wine. Clay develops more powerful,



2004 Vintage Tasting Notes

2004 KLIPSUN VINEYARD

66% Merlot, 34% Cabernet Sauvignon

A nose of black and red fruit, spice with depth. The palate offers precise flavors of plums and berries that build to a pure finish and fine, lingering tannins. A wine of power and intensity, weight and structure.

2004 CIEL DU CHEVAL VINEYARD

39% Cabernet Franc 32% Cabernet Sauvignon, 21% Merlot, 8% Petit Verdot

This is the blend I've always wanted from Ciel! Tobacco, spice and black berry aromas pour out of the glass. The wine really expands in the middle with an explosion of black fruit and velvety power. It finishes with characteristic Ciel elegance, sweet tannins and a long spicy berry finish.

2004 TAPTEIL VINEYARD

63% Cabernet Sauvignon, 31% Merlot, 6% Cabernet Franc

This is big. It begins with aromas of blueberries, spice, and dusty minerality. It grows into flavors of currant and black fruit, spice, and minerals. It continues to build into a broad finish of tooth coating tannins. The wine doesn't want to end, but persists on and on.

2004 BEL CANTO

50% Cabernet Franc, 40% Merlot, 10% Petit Verdot

As always, Bel Canto is our favorite blend of the 10 most harmonious barrels in the winery, and a powerful statement about the quality of Red Mountain fruit. The nose is savory in spades with chocolate, tobacco, berries and spice. The aromas echo on the palate, with a breadth and volume to the mouthfeel that cannot come from anything but Cabernet Franc. The flavors build on the back half to a finish of finesse, length, power and precision.

2004 CAMERATA

100% Taptail Vineyard Cabernet Sauvignon

It's back! Camerata is our Reserve level Cabernet Sauvignon blend, but in 2004 Larry Pearson outdid himself and grew nearly perfect Cabernet Sauvignon. So we bottled two barrels, or 47 cases of his best Cabernet Sauvignon by itself. The nose is currants, steel, and dusty sweet fruit. These flavors echo into the palate, and gain weight and thrust from the perfect acidity and fruit ripeness. The initial impact carries through a long finish of deep dark fruit and fine sweet tannins.

aromatically intense wine. Red Mountain Cab Franc, by nature powerful, seemed to benefit most from cobbly soils. Merlot was a natural for clay soils, as in Pomerol. Cabernet Sauvignon and Petit Verdot were planted in the steepest sections of the vineyard to ensure full sun exposure and ripeness.

Planning the State of the Art

Once the varieties were matched to soil and the relative percentages of each varietal established we had to choose from the new grapevine clonal selections from Bordeaux, as they represent new and exciting potential compared to the standard plant material used in Washington for the past 40 years. We chose to plant the standard Washington clones, Cabernet Sauvignon Clone 8, Merlot Clone 3, and Cabernet Franc Clone 1 as a baseline for comparison. Two thirds of each varietal was dedicated to new ENTAV clones, Cabernet Sauvignon 191 and 169, Cabernet Franc 214 and 327, and Merlot 348 and 181. These new clones have proven to be among the finest selections currently available. The vines were also planted on their own roots instead of rootstock. This is an advantage that Washington enjoys over the rest of the world, as there is no phylloxera pressure to drive the use of rootstock. There is nothing between the soil and the clusters to detract from purity of flavor.

The next decisions revolved around the physical layout of the vineyard - the trellis and training systems. We again decided to follow Jim Holmes' lead and forgo convention by opting for very high in-row vine density, double Guyot training with vertical shoot positioning, and 11 degree off-axis row orientation. The vineyard was laid out with 3 feet between vines and eight foot row spacing. The high density allows very low yields per plant (only 8 to 12 clusters in full production) to increase wine intensity and concentration.

Guyot vertical training provides renewal canes in the event of freeze damage, ensures a compact and uniform fruiting zone, and minimizes canopy shading and vigor. The unusual row orientation counteracts potential uneven ripening from one side of the row to the other, a phenomena frequently encountered in hot years. The row shift angling east equalizes the amount of sun exposure to each side of the row in the critical late season ripening phase, promoting uniform sugar levels throughout the vineyard.

2004 - Year One Planting

Planting the vineyard commenced in late April 2004. The last vine went into the ground on July 1st that year. It was a hot summer, and Ryan had to continually pour water on the thirsty young vines to prevent their drying out. Growth in the first year was spectacular. By fall the vines were well established. In October Ryan watered the vineyard to field capacity, and then shut the well down for winter. The water helped the vines go dormant in preparation for a winter's sleep. The crew then buried the vines to protect against winter freeze.

2005 - Year Two Pruning

The winter of 2004/2005 brought a hard freeze that, fortunately, did no damage to Cara Mia Vineyard. We again began to irrigate early in order to promote the vigor necessary to set up the vines for 2006. The vines were pruned back to two main canes. Each was allowed to reach the newly installed fruiting wire, whereupon the weaker shoot was removed and the strong shoot topped at the wire. Lateral shoots formed, which were to become the 2006 fruiting canes.



Ryan Johnson, Red Mountain Man

The 2005 growing season went very smoothly, with about 60% to 75% of the vines developing the lateral shoots necessary to fill their three foot section of fruiting wire. The vineyard was again buried in November to protect it from winter freeze.

2006 - Year Three

The vineyard made it through the winter unscathed. Vines were dug up in March. Pruning took two days in late March. Our goals for the year are twofold - continue strong plant and root structure development, and harvest an intense crop that transcends its youth.

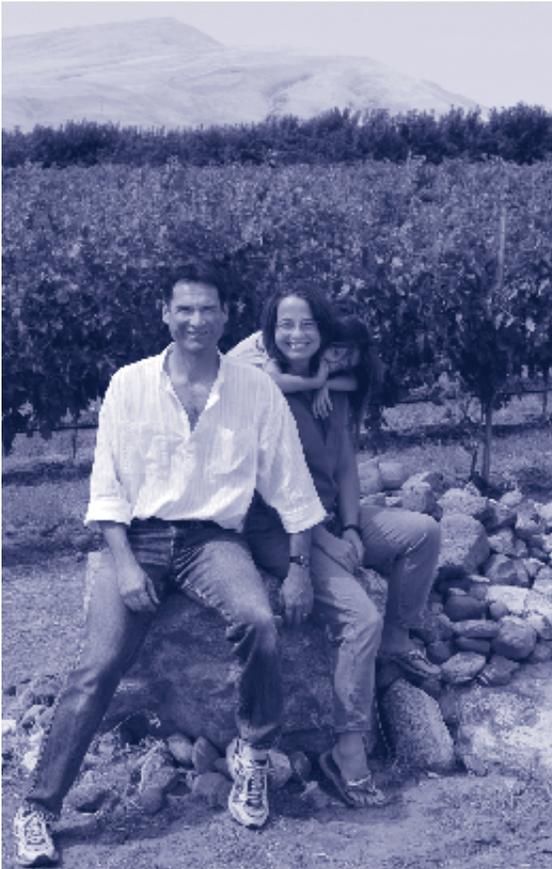


Perfect flowering conditions are still, dry, warm days that allow the flowers to set, pollinate and develop berries quickly and evenly. Disturbing this sequence lengthens the time between the first and last berry set, therefore reducing the evenness of ripening at the end of the season. As happens frequently, the weather didn't cooperate at flowering. The last week of May and the first two weeks of June were windy, cool, and rainy. Flowering and set stretched out to about two weeks in total.

Early June also brought copious rainfall - over three inches! There was obviously no need to turn on the irrigation system. The rain had predictable consequences. The vines kept growing. There is surprising vigor in Cara Mia's young vines. As expected, the water-retaining clay soils are more vigorous than the cobbles.

Aside from the basic care and feeding necessary to maintain vine health, the most important decisions made in an established vineyard are these: How much canopy vigor do I allow? How much fruit do I try to ripen? These questions are the subject of eternal debate. There is no single correct answer, for an industrial vineyard destined for \$12 per bottle wine does not need to perform as well as a vineyard hallmarked for uncompromising reserve level wine.

There is a delicate, unique, and near magic dance between the canopy and the fruit. Too much canopy ripens fruit too quickly, with too much sugar and not enough flavor development. Too little canopy for a given fruit load forces the vine to struggle to ripen the grapes, and once again flavor suffers. This is the balance in a vineyard, and it is our job to regulate the dance's cadence.



Ben, Gaye and Cara enjoy breathtaking vistas at Cara Mia Vineyard

Cara Mia continued

Harvest 2006!

As we go to press harvest at Cara Mia is drawing to a close. We've brought in all the Merlot, most of the Cabernet Franc and a third of the Cabernet Sauvignon. The Merlot was pressed Sunday September 23rd and is safely sleeping in barrel. The Clone 348 Merlot may be the best young Merlot I have ever tasted. The density, balance and concentration are breathtaking. The rest of the fruit looks great, too.

But that will be the story for the Fall 2008 newsletter.

Benjamin Smith is the winemaker at Cadence



The Annual Cadence Open House

Please join us for our Open House Saturday, November 4, 2006 from 11 to 5 pm.

Special things to note: In 2004, we produced an extremely limited bottling of our Camerata reserve. Camerata 2004 is 100% Taptail Cabernet, the first bottling that Cadence has ever produced that is not a blend! Only 47 cases are available.

Mailing list customers receive first priority.

Orders of one case or more submitted and paid for by November 4, 2006 will receive a 15% discount. The case discount after November 5th will be our usual 10%.

Fallline Winery in Georgetown will also be holding its open house on November 4th. Checkout their website at www.falllinewinery.com for more information.

© Copyright 2004-2006, Leaf Cellars L.L.C. All Rights Reserved.

CADENCE

2920 Sixth Avenue South
Seattle, Washington 98134

www.cadencewinery.com
ph: 206.381.9507 fx: 206.860.9906

SAVE THE DATE!
OPEN HOUSE
NOVEMBER 4, 2006

Visit us at

www.cadencewinery.com

for other events and details

CADENCE

VINTAGE 2004 ORDER FORM

Please complete this form and mail or fax with your check or credit card information. Questions? Email: orders@cadencewinery.com.

Please note: Email is not secure, do not email your credit card information.

CADENCE WINERY (MAILING ADDRESS)

1420 LAKE WASHINGTON BLVD SO.
SEATTLE, WA 98144-4020

PHONE 206.381.9507 FAX 206.860.9906

Name _____

Street _____

City _____

State _____

Zip _____

Daytime Phone _____

Email Address _____

Visa/Mastercard # _____

Expiration Date _____

Signature _____

Special Instructions _____

2004 TAPTEIL VINEYARD ~~1.5 L bottles~~ _____

750 ml bottles _____ @ 38. _____

~~375 ml bottles _____ @ 20. _____~~

SOLD OUT

2004 CIEL DU CHEVAL VINEYARD ~~1.5 L bottles~~ _____

750 ml bottles _____ @ 38. _____

~~375 ml bottles _____ @ 20. _____~~

SOLD OUT

2004 KLIPSUN VINEYARD 1.5 L bottles _____ @ 80. _____

750 ml bottles _____ @ 38. _____

375 ml bottles _____ @ 20. _____

2004 BEL CANTO ~~1.5 L bottles _____ @ 120. _____~~

~~750 ml bottles _____ @ 38. _____~~

~~375 ml bottles _____ @ 30. _____~~

SOLD OUT

2004 CAMERATA ~~1.5 L bottles _____ @ 120. _____~~

~~750 ml bottles _____ @ 38. _____~~

~~375 ml bottles _____ @ 30. _____~~

SOLD OUT

Subtotal _____

~~Mixed Case Discount until Nov. 4, 2006 15% _____~~

Mixed Case Discount after Nov. 4, 2006 10% _____

Shipping Charges (see chart below) _____

Washington State Sales Tax 8.82% (WA Residents Only) _____

Total _____

Shipping charges

In State		Out of State *	
3 Bottles or less	\$13	3 Bottles or less	\$18
1/2 Case	\$17	1/2 Case	\$25
1 Case	\$20	1 Case	\$35

FedEx requests that we ship to a business address if possible, so that an adult signature is easier to obtain.

* shipping charges to Alaska and Hawaii will be higher. Shipping is prohibited to several states. We will contact you if there are concerns.