

ANNOUNCING THE CADENCE

SPRING 2008

2006 CODA RELEASE

Coda: A Wine Evolving

We started making Coda in 2002 as a way of experimenting with interesting fruit and declassifying barrels that didn't make the grade for Klipsun, Ciel du Cheval or Tapteil. Along the way we also decided to make it a Cabernet Franc-centric blend, because, well, that's what we love. The response was absolutely fantastic. Consumers love the Cabernet Franc, restaurants love it for glass pour, and retailers love to use Coda to introduce folks to Cadence.

For Coda's fifth vintage we had to make some pretty drastic changes. Change is always dicey, but there is a lot of good in what we've done. First thing: Cara Mia vineyard started producing fruit in 2006 – 18 tons in fact – and even our new facility couldn't handle all of our currently contracted fruit *and* the new vineyard. Something (besides my back) had to give, so we parted company with our Coda specific vineyards of Sheridan, Hedges Bel Villa and Ed Shaw, and sadly, we also ended our relationship with Klipsun to make room for Cara Mia.

Those vineyard changes cleared the way for the most significant winemaking changes we've ever introduced. Our remaining vineyard wines, Cara Mia, Tapteil, and Ciel du Cheval, become nearly 100 percent free run wine. Coda becomes the press wine from our three vineyards, as well as barrels declassified as need be.

2006 Coda is the first result of these changes. It is the press wine from Cara Mia, Tapteil, and Ciel du Cheval. It contains 32% Petit Verdot, all from Cara Mia Vineyard. Gaye and I chose to declassify the PV because it didn't have quite the acidity and tannin we look for in a blending grape. It was essentially too supple for use in our Cara Mia blends. The result is that when combined with press wine from Cara Mia, half of Coda is from our vineyard, and what a great way to show you how good the two Cara Mia vineyard wines will be!

FREE RUN & PRESS WINE: A QUICK TECHNICAL NOTE

Free run refers to the first wine that is drained out of fermenter upon completion of alcoholic fermentation. It can be quite soft or exhibit very firm tannins depending on the fermentation practices employed by the winemaker. The remaining wine must be separated from the grape skins by employing a press – essentially squeezing the skins until all the wine is drained or the wine is too tannic for the winemakers taste. This press wine is always more tannic than the free run because of the increased skin contact.

In 2005 we purchased a DeFranceschi press specifically to moderate the tannic quality of our press wine. Tannins can also be softened post fermentation through egg white fining, the ancient and honorable practice of introducing egg proteins into the barrels, which then

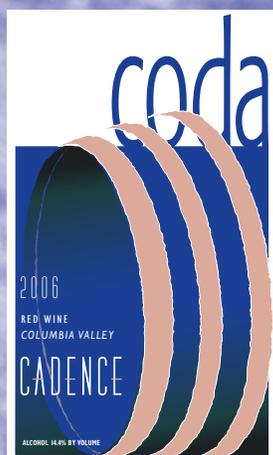
CODA 2006 TASTING NOTE

**32% Petit Verdot, 30% Cabernet Sauvignon,
24% Cabernet Franc, 14% Merlot**

The wine is a deep purple red. The nose bursts out of the glass with wild Petit Verdot raspberry, floral and dusty spice aromas. The palate conveys the same flavors, but builds in complexity and deepens throughout the finish. This is juicy, deep, and powerful, and quite a mouthful. The tannins are present yet refined. Decant and enjoy with now, or hold a few to see where they go.

With the quality of these three vineyards and a juicy dollop of Petit Verdot, Coda is a steal.

combine with tannins and precipitate out of solution leaving a softer, more supple wine. I used one or two eggs per barrel for the 2006 Coda. It is very common practice in Bordeaux, and has the interesting and delicious side effect of leaving thousands of egg yolks with no use. So industrious Bordelaise pâtissiers use the yolks to make Canele de Bordeaux, a scrumptious breakfast pastry made with lots of yolks, whole milk and rum.





2008 Cadence Library Releases

At the time Tapteil 2003 was released it was a really big wine. Gaye and I thought to ourselves that it be great to show folks this wine two or three years later when the tannins have mellowed. Wait no more, for we are presenting the Cadence library release of Tapteil 2003.

TAPTEIL 2003 TASTING NOTE

56% Cabernet Sauvignon, 30% Merlot, 14% Cabernet Franc

It is still clear, bright ruby red. A few minutes of swirling brings forth deep fruit, spice, and a floral note. The palate has become seamless, starting with strawberry and pie spice, builds in intensity, and finishes with velvety tannins. There is great lift from the well integrated acidity. The wine belies the heat of the vintage, and demonstrates elegance not apparent on release. It has a very long life ahead of it, as the wine has yet to develop secondary characteristics at all. I should note that recently opened bottles of the 1998 and 1999 Tapteil vintages are still quite vigorous, and have many years to go. I love the power and balance in this vineyard.

Benjamin Smith is the winemaker at Cadence.
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For Attendees of the May 10th Open House

There will be more extremely limited releases of cellar treasures going back to the 1999 vintage solely for guests at our Open House May 10th.

CADENCE

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SAVE THE DATE!
OPEN HOUSE
MAY 10, 2008

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