

ANNOUNCING THE

CADENCE

SPRING 2009

2007 CODA RELEASE

Coda: A Wine *Still* Evolving

A funny thing happened to Gaye and me on the way home from our latest round of blending trials. We realized we goofed. Yes, really.

Last December we performed tasting and blending trials and selected the barrels for Bel Canto and Camerata, Ciel du Cheval and Tapteil. The rest were destined for the 2007 Coda. Some of the Merlot from all three vineyards did not exhibit the weight and depth of flavor that warranted inclusion in vineyard or reserve level wine, and so were left out. Tasting through barrels is always an exercise in predicting the future, as we extrapolate the current flavor profile out into the future. Barrels evolve. We tasted through the same barrels again in February right before bottling the 2007 Coda. And realized we were wrong. The Merlot had put on unanticipated weight and structure, and was quite gorgeous. Rather than reanalyze and re-blend, we decided to let Coda



benefit from our mistake. Who was really losing? The vineyard wines show great depth, power and complexity from us being extra picky, and everyone who drinks Coda will immediately know they are tasting a pretty special bottle. Given the vineyard sources, barrel choices, clevage and pedigree, it is no wonder Coda rivals many wineries' grand vin!

Coda is still evolving. The 2006 Coda was all press wine, and egg white fined to smooth and soften the tannins. This fall I changed the plan again, and kept all the press wine segregated by varietal and vineyard instead of blending it together early as in 2006. The result was the ability to pick and choose more or less tannic or structured barrels as we saw fit in our blending trials, thus giving all our wine blending decisions much more flexibility. This year the inclusion of a large percentage of Merlot (see the oops above) also resulted in a less tannic wine by nature, so no fining was required.



THE TWO SIDES OF OXYGEN: OXIDATION AND REDUCTION A QUICK TECHNICAL NOTE

Oxygen is an essential component in winemaking. Wine fairly well sings when oxygen is used properly. If not, one of two things can happen.

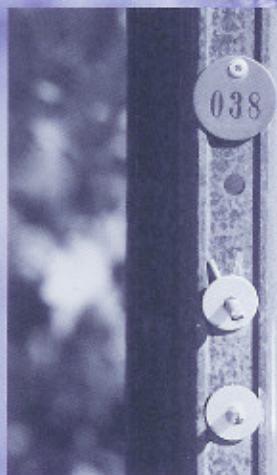
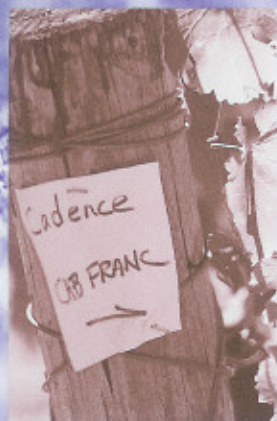
Oxidation is easy to understand and smell. Buy two bottles of Two Buck Chuck (I'm not out to spend your money here.). Open one, decant and leave for 5 days. Then open bottle number two, pour a glass of each, and smell the difference. Oxygen has reacted with everything in the decanter - the alcohol, the tannins, the color. The wine will not improve in the glass, as there isn't any way to reverse the oxidative process.

[continued]

CODA 2007 TASTING NOTE

57% Merlot, 18% Cabernet Sauvignon,
13% Cabernet Franc, 12% Petit Verdot

The wine is a deep purple red. The aromas are of plummy deep fruit and subtle oak spice. The palate is broad and plush, ripe and round. There are minerals and spice dancing below red and black fruit. Coda 2007's texture buries the tannins, but they are present, as well as enough acidity to keep the finish brisk and cleansing.



THE TWO SIDES OF OXYGEN [CONT.]

Reduction occurs when the winemaker has kept the wine away from oxygen - they have intentionally or otherwise not exposed wine to air by minimizing rackings or continually purging barrels with inert gas to displace any oxygen. It is a *much* trickier flaw to detect. The most common sensory description of a reduced wine is 'dirty'. What should be a bright, fruity smell is instead dirty socks, vaguely rubbery or roasted (think dark roast coffee), or in extreme cases, cabbage-y or burned rubber. The easiest way to detect and correct reduction is to drop a clean copper penny into your glass. Swirl, wait a minute or two, and compare aromas to a control glass. If dirty becomes brighter fruit then you've smelled and corrected reduction. All wine is susceptible to reduction, but especially syrah. Try it out!

Gaye McNutt and Benjamin Smith are the owners of Cadence.

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2009 Cadence Library Release:

2005 KLIPSUN VINEYARD

Sadly, this is our last vintage of Klipsun, and the last opportunity for Klipsun's many fans to grab some for the cellar.

KLIPSUN 2005 TASTING NOTE

82% Merlot, 18% Cabernet Sauvignon

It is still clear, light medium red. Precise aromas of anise, plums, and chocolate lead into an unusually silky, suave palate. There is the ample power Klipsun carries in spades, but the extra dimension here is the supple texture and length of the finish. We strove for characteristics atypical for the site - elegance and grace. Four years later, the wine has certainly proven to have both.

For Attendees of the May 16th Open House

There will be extremely limited tastings of cellar treasures going back to the 1998 vintage solely for guests at our Open House.

Cadence Bike Wear

Thanks to everyone who purchased our great cycling wear. We'll see you on the road!



CADENCE

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SAVE THE DATE!
OPEN HOUSE
MAY 16, 2009

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