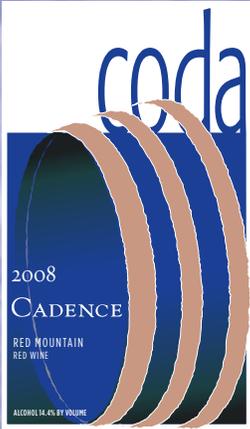


ANNOUNCING THE

CADENCE

SPRING 2010

2008 CODA RELEASE



Coda 2008 releases

THIS YEAR'S EDITION OF OUR SUPER-SECOND WINE CODA REALLY IS MORE THAN CODA - IT IS A MINI-CADENCE, FULL OF THE FRUIT, INTENSITY AND DEPTH THAT MAKES OUR VINEYARD AND RESERVE WINE WORLD CLASS.

May 8th at the winery!

First, though, we've heard a lot of questions in our 12 years as Cadence, and here is a compilation of a few gems.

TOP QUESTIONS YOU'VE ALWAYS WANTED TO ASK ABOUT CADENCE

Q What is that picture on the Coda label?

A Our designer, Michael Hilliard, brilliantly stylized the steel barrel hoops (from a Taransaud barrel, no less) into beautiful label art.

Q Why isn't there a dog or cute animal on the label?

A Next question, please.

Q How big is the Cara Mia Vineyard?

A It is 10.5 acres in total; 8.4 are planted to grapevines. It produces on average 18 tons of fruit yearly from 14,400 vines and accounts for 40% of our production.

Q What is in Coda?

A A little bit of everything! Coda is a classic "Second Label", meaning that it is selected from the same vineyards and given the same treatment as our best wines, with just a few months less time in barrel and a little less bottle age on release. See the tasting note for more detail.

Q Why does the blend change every year?

A The Coda blend is based on wine that doesn't fit the profile we're looking for in the vineyard and reserve level blends. In 2008 we selected barrels fairly uniformly across the spectrum of choices. Therefore the Coda blend is very similar to our overall production composition. What this means for you is that the 2008 Coda is really a baby Cadence, with all the power, structure, and generous fruit of our best wines.

Q We see the winery is in Seattle. How do you grow grapes there? Doesn't it rain all the time?

A For those of you not familiar with the great state of Washington, yes, we do make wine in Seattle. Our vineyards, however, are 211 miles away from Seattle on Red Mountain, the finest AVA (American Viticultural Area) in Washington. It is much drier and warmer there!

Q How big is Cadence?

A We produce about 2400 cases of wine per year. That amounts to 44 tons of grapes filling around 100 barrels.

Q Who owns Cadence and how many employees do you have?

A The company is owned, managed, and operated by just two people: Gaye McNutt and Benjamin Smith. That is it. We use the crew and management team of the Ciel du Cheval Vineyard to do our work at the Cara Mia Vineyard.

Q Wow, that is impressive! Do you ever need volunteers to help out?

A Yes, we have a great group of volunteers. Send us an email and you can join the volunteer team.

Q How did you pick the name Cadence and Coda?

A Cadence is all about our passions in life - classical music, opera, cycling and triathlons. Coda refers to the very end portion of a piece of music after all refrains are completed - a play, if you will, on the final barrels used up after all the other blends are completed.

Q How long should I age Coda?

A It depends. We normally counsel folks to drink

[continued]

QUESTIONS ABOUT CADENCE [CONT.]

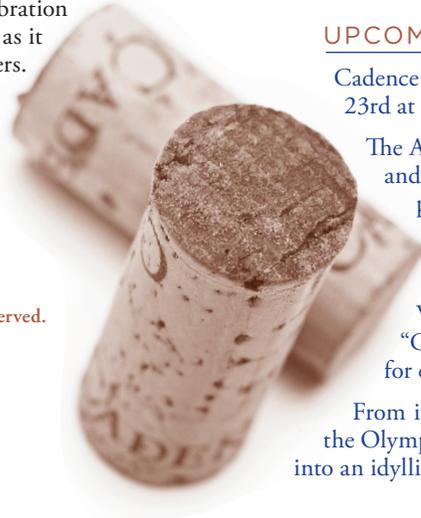
Coda within the first couple years after release. This preserves the lush fruit that makes Coda such a joy. The 2008 version, being more Cabernet-centric than any other, certainly has the stuffing to age for several years. A general rule of thumb for all of our wine: If you like big, opulent fruit, drink up to five years after release. If you enjoy a rounder texture, savory highnotes and aromatic complexity, our wines reward up to 12+ years of cool cellaring.

Q Why don't I taste what you write in your tasting notes?

A The lexicon Ben uses in writing a tasting note has been developed over 20 years of analytical tasting. His hope is that it is universal enough for other tasters to use to make sense of the wine being described. Making sense of the tasting notes requires a sort of calibration to his palate and use of descriptors, as it does with all tasting notes and writers.

Gaye McNutt and Benjamin Smith
are the owners of Cadence.

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CODA 2008 TASTING NOTE

35% Cabernet Sauvignon, 31% Merlot, 28% Cabernet Franc, 6% Petit Verdot

The nose leads with black fruit, baking spice, earth and plums. These are echoed on the palate, along with minerality and a broader spectrum of red fruit and great, balanced acidity. The tannins are present, perhaps firmer than in years past, but broad, sweet and fine. This is a multidimensional wine that will only get better with age. 790 cases produced.

CODA 2009 ROSÉ TASTING NOTE

75% Cabernet Franc, 25% Petit Verdot.

It is a light salmon color, and aromas lead with strawberry, watermelon and minerals. There is real fruit and mineral intensity on the palate that plays well with the brisk acidity and ever-so-slight residual sweetness. A most refreshing summer wine, but built to stand up to real food, too. 48 cases produced.

UPCOMING EVENTS

Cadence is sponsoring **The American String Project** on May 20, 22 and 23rd at Benaroya Hall, Seattle. www.theamericanstringproject.org

The American String Project, established in Seattle by Barry Lieberman and Maria Larionoff in 2002, is an annual festival that brings together prominent string players to form a 15-member orchestra which performs original works and arrangements without conductor.

We're also sponsoring one weekend of the **Olympic Music Festival**, "Concerts in the Barn," Quilcene, Washington. Check our website for exact dates (still to be determined). www.olympicmusicfestival.org

From its genesis as a summer home for the Philadelphia String Quartet, the Olympic Music Festival on Washington's Olympic Peninsula has evolved into an idyllic setting for Northwest audiences to enjoy of chamber music.

CADENCE

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SAVE THE DATE!

OPEN HOUSE

MAY 8, 2010

1:00PM - 5:00PM

Visit us at

www.cadencewinery.com

for other events and details