

ANNOUNCING THE

CADENCE

SEPTEMBER 2014

2012 CODA RELEASE



Coda 2012 release

We hope you will join us at our Coda Open House, September 6th, between 1:00 and 5:00pm. Coda '12 is a blend of barrels from all three of our vineyard sources and includes a healthy dollop of Cara Mia fruit.

Vineyard Update: Baby It's Hot Outside

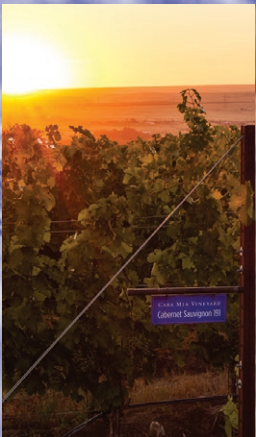
(apologies to Ricardo Montalban in Neptune's Daughter – look it up...)

The past three seasons have been hot to downright boiling on Red Mountain. Extreme vineyard temperatures can burn up leaves, sunburn grapes, and cause raisining and excessive sugar ripeness before the flavors have a chance to mature. Extreme heats' effects are numerous and devastating to wine quality – roasted or stewed flavors, high alcohol, overripe/underripe flavors in the same wine, excessive harsh tannins, no age-worthiness. This is not what we're looking for in the Cadence flavor profile!

It is our job to prepare and maintain the vineyard for extended heat spells. The overarching goal of vineyard management is to provide a balance of fruit and canopy that allows uniform ripening no matter what the conditions. Cool season management means hanging a little less fruit and a little more canopy to make sure the vine does not have to struggle to ripen fruit.

In hot vintages we skew the other direction – a little more fruit and a little less canopy, but not so little as to sunburn grapes. This canopy management takes the form of allowing the canes to sprawl into the rows rather than being trained completely vertically. Think of the hot weather canopy as an open parasol rather than a closed parasol.

The other side of the equation is fruit load. I try to hang about two tons to the acre at Cara Mia – the lowest yields of any vineyard I've ever worked with. We have to drop nearly half the clusters in the vineyard to achieve these low yields. Timing of the cluster thinning is paramount in a hot year. Drop fruit too early and the remaining grapes ripen too quickly. Drop clusters too late and the concentrating effect of lowered yields are greatly diminished.



For the past two years we've staggered thinning to two or three passes, once right after veraison and the next two in the week that follows, allowing laggard clusters to be identified and removed. This technique has allowed us to harvest fruit with the concentration and energy we look for!



INTRODUCING HEATHER JETER



Please welcome Heather Jeter to our team! Heather is responsible for local sales and national sales management. She comes to us with an outstanding and diverse resume of radio station, corporate and distribution experience. She's dynamite!

Upcoming Events

SIP FOR SIFF

Cadence at 'Sip for SIFF' Seattle International Film Festival dinner and auction October 4th.

CADENCE VINTAGE RELEASE PARTY

Mark your calendar for November 1st when we re-release our 2011 vintage wines! In addition to pouring one of our favorite vintages in years, we'll also have samples from the Cadence library.

For details check in with us at cadencewinery.com.

CADENCE

9320 15th Avenue So., Unit CF
Seattle, Washington 98108
www.cadencewinery.com

SAVE THE DATE!

OPEN HOUSE

SEPTEMBER 6, 2014

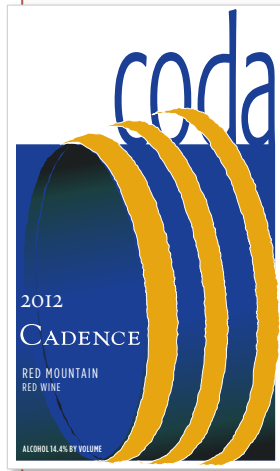
1:00PM - 5:00PM

Visit us at

www.cadencewinery.com

for other events and details

Tasting Notes Coda 2012



CODA 2012, RED MOUNTAIN

33% Cabernet Franc, 29% Cabernet Sauvignon, 29% Merlot, 9% Petit Verdot

Coda '12 leads with Cabernet Franc in the blend and definitely on the nose – floral, savory notes of spice and red fruit. There is also warm earth, nutty oak and plum in the complex bouquet. Entry into the palate leads with cherries, plums, and spice. The palate broadens towards the finish with a big glycerin lift and soft-as-silk tannins that linger on the building finish. Coda is already a complete package that punches far above its weight class.



Gaye McNutt and Benjamin Smith are the owners of Cadence.

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