

ANNOUNCING THE

CADENCE

FALL 2014

2011 VINEYARD RELEASES

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You're Invited to the 2014 Open House

JOIN US!

at our annual Fall Open House on Saturday, November 1st, from 11 AM to 5 PM at the winery. It's the official release of 2011 Bel Canto, Camerata, Ciel du Cheval and Tapteil.

An Interview with Seattle Symphony Executive Director Simon Woods

In the past two years we have been able to increase our support of the Seattle Symphony and along the way get to know its dynamic Music Director Ludovic Morlot and Executive Director Simon Woods. Watching these two men, both new to the Symphony in 2011, reinvigorate the music, musicians, and spend more time on community outreach has been remarkable. And as it turns out, both gentlemen love wine. I had the great fortune to interview both and gain some insight into the similar worlds of great music and great wine. Simon's answers are part one of the interview; we will publish Ludovic's answers online in part two. Simon's biography can be found here: <http://www.seattlesymphony.org/symphony/meet/admin/executive.aspx>

You have a formal wine education; what prompted such in-depth study?

About ten years ago I took the WSET Advanced Certificate, which is the highest level course they run before you get to Diploma level. Many people in the wine trade take this program to give them a foundation on technical and regional aspects of winemaking that they wouldn't otherwise have. I have always loved wine, and have traveled in many wine regions of the world, but I wanted a more detailed appreciation of viticulture and vinification that would help me to understand a bit more about what I was enjoying drinking! I also loved getting some guidance on tasting. WSET has a highly standardized tasting template which I found extremely helpful in learning to analyze the particular qualities of any given wine. I still use it today.

Are there any pieces of music that evoke a particular wine? Do you ever consider pairing wine with music?

The creativity that goes into creating a great wine is not so very different to the creativity that goes into creating a work of music. Both demand a balance between sensual impact and structure. We love Ravel, for example, for his gorgeous orchestral sonorities, and we admire Bruckner for those long noble structures that you appreciate more and more as you listen to them. Ravel makes me think of a hedonistic southern French wine from Provence or the Southern Rhone, with all those different grapes melding together into a fabulous whole; and Bruckner is more like an old Barolo! The Italians have a great phrase for it: "vino da meditazione" – a wine that reveals its pleasures only with maturity and contemplation.



WOODS INTERVIEW (CONT.)

Do you have a favorite wine themed piece of music?

Can't think of one. But I have a favorite music-themed wine – Bel Canto!

Do you enjoy the exploration of new wine regions?

Can you compare it to exploring new music genres?

I love to explore new regions of the world, and I always make a big effort when traveling to taste food and wine from that area. Music, food and wine are probably the best non-verbal ways we know to evoke a sense of place, and there's a powerful connection between them. Think of the incredible first movement of Schumann's Rhenish Symphony, with its uplifting evocation of the powerful River Rhine. What would you rather have in your hand while listening to that than a rich and fruity riesling from one of the marvelous Rhine vineyards like Schloss Johannisberg?

Do you see any parallels between new world wine and new world music?

It's becoming more and more difficult to make the distinction between new and old world. There are new world producers making extremely nuanced and subtle wine, and there are old world producers making very modern fruit-forward wine. Increasingly, the old stereotypes seem like not a useful way to understand wine, and same applies to music. We're living in an incredible age for composition in the U.S., with composers writing in all styles from the most modern and complex to the most tuneful and accessible, and we try to feature the whole gamut at Seattle Symphony concerts. I grew up in a family where all styles of music were welcome, and I have always embraced very broad musical tastes. And I feel the same about wine – I love wines for their diversity and for what they express about place and people.

Have you sampled many wines of Washington? How do they compare to wine of France made from the same varieties?

I have sampled many wines from our state, and I find them absolutely compelling. Especially the reds and the rieslings. At their best they achieve an incredible balancing act – fruit of stunning purity, with just enough structure to make them food friendly and give them longevity. It's the best of all possible worlds!

What wine region do you most enjoy?

I love many, but if I had to choose just one, I'd have to say Piemonte. The barberas from Alba and Asti are among the most versatile, delicious (and best value) food wines on

the planet – and of course the great Barbarescos and Barolos reach ethereal levels that few wines achieve. But I'd also like to give a shout-out to England, where I'm from! The South of England has an almost identical climate and chalky soil to Champagne, and rising temperatures and levels of ripeness mean that England is now producing some absolutely stellar sparkling wines. If you don't believe me, try Nyetimber or Ridgeview – you'll be surprised!



Cadence in the Media

Wine&Spirits Magazine, Winter 2014

Cadence ranked as one of the top 100 wineries in the world (for the fifth time)

Seattle Metropolitan Magazine, October 2014

Camerata ranked as one of the top 5 Bordeaux blends in Washington and Ben was featured in "Meet the Winemakers."

San Francisco Chronicle, September 19, 2014

Jon Bonné gives top billing of all Washington 2011 vintage reviews to 2011 Bel Canto

San Jose Mercury News, July 21, 2014

Features Red Mountain and great reviews for Camerata and Ciel du Cheval 2010

Bruce Schoenfeld, Twitter, September 19, 2014

"Just retasted Cadence Bel Canto '10. Best BC ever, which is saying something. Maybe the finest manifestation of Cab Franc (75%) in the US."

Noteworthy

New scores from Wine Advocate for the new releases:

2011 Tapteil Vineyard: 94 pts

2011 Ciel du Cheval Vineyard: 92 pts

2011 Camerata, Cara Mia Vineyard: 94 pts

2011 Bel Canto, Cara Mia Vineyard: 92 pts

Welcome Dick Boushey to our team!

Dick took over Cara Mia Vineyard management this spring. Few people know the terroir of Red Mountain like Dick and we're thrilled to have him working with us.

Upcoming Events

Saturday, November 1

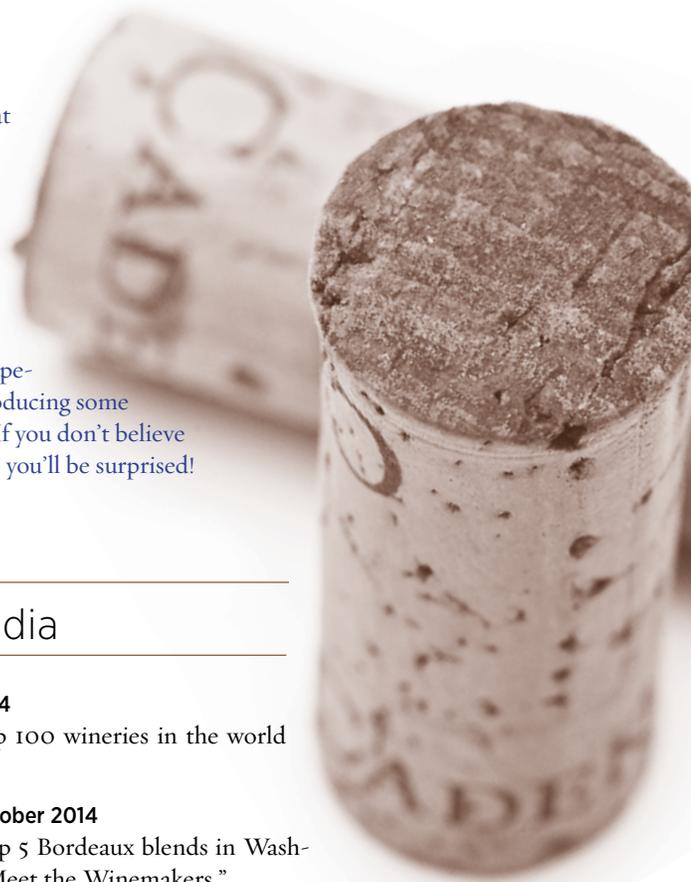
Cadence Annual Open House, 11 to 5

Thursday, November 13

VineArts, Chihuly Glass and Garden, 6 to 9

Saturday, December 13

Holiday Open House, 1 to 5



How Hot is Hot?

2011 was the coolest vintage on record, but how do we quantify heat in the vineyard and compare it year to year, vineyard to vineyard or determine if we are ahead or behind 'normal'? The answer is a metric known as Growing Degree Days (GDD). GDD are calculated by subtracting 50 from the average daily temperature. The daily summation of GDD indicate the total heat accumulated through the year.

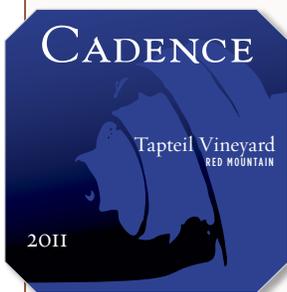
Example: the maximum temperature was 105 degrees and the minimum that day was 60. The GDD is $(105+60)/2-50=32.5$. If this happens two days in a row the GDD for those days is $32.5+32.5=65$, and so on. Now we have a tool to track the warmth through the year and also to compare regions. The average GDD accumulation for Puget Sound is 1400 units; 2014 yielded nearly 1900! Red Mountain averages 2874 units and 2014 was a blistering 3487 – the all time record. Here is the accumulation on Red Mountain since 2008. It is interesting to compare the wines of these years with the numbers – and that is when you realize there is more to the story than total heat. But that is for next time!

Year	GDD Summation
Puget Sound Avg.	1400
Red Mountain Avg.	2874
2008	2815
2009	2975
2010	2723
2011	2648
2012	2912
2013	3169
2014	3487



2011 Vintage Tasting Notes

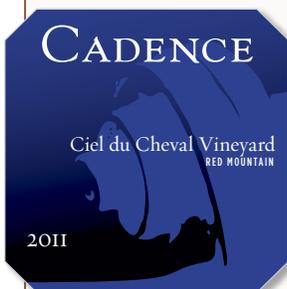
2011 was the coolest vintage since at least 1993 and maybe the last ice age. There were no 100 degree days, and veraison through harvest was about three weeks later than average. What did this mean for Red Mountain? Near perfect ripening conditions for vineyards that maintained low yields and healthy canopies – which our three vineyards did expertly. 2011 allowed the essence of the vineyard to shine through unmarred by excessive ripeness. I'll say it: 2011 is the finest vintage I have ever made. The press are coming around to this idea as well. Jon Bonné of the San Francisco Chronicle listed Bel Canto 2011 as his first among favorites in his recent Washington roundup. Sean Sullivan ranked Camerata as one of the top 5 Bordeaux blends in the state in the October issue of Seattle Metropolitan magazine.



TAPTEIL VINEYARD 2011, RED MOUNTAIN

59% Cabernet Sauvignon, 23% Cabernet Franc, 18% Merlot

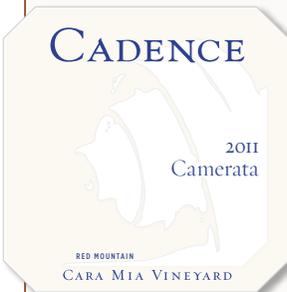
Ethereal taut aromas of red fruit, spice, Tapteil dust and rose petal. The palate bursts with intensity, waves of red and black fruit carried by minerality, pitch perfect acidity and the finest tannic structure this vineyard has ever produced. The 1999 Tapteil is drinking perfectly right now and the 2011 is finer in every regard. A Tapteil for the ages.



CIEL DU CHEVAL VINEYARD 2011, RED MOUNTAIN

35% Cabernet Franc, 29% Cabernet Sauvignon, 18% Merlot, 18% Petit Verdot

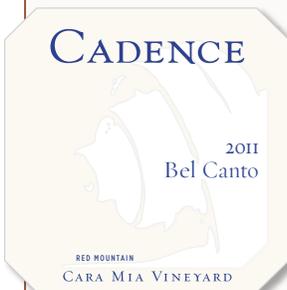
The nose leads with red and blue berries and something between basil and mint. As with all the 2011s the intensity in the perfume is remarkable, and flavors echo the nose. Energy is undeniable and gorgeous - great acidity, fine grained tannins, waves of flavor on a long finish. Again, this is the finest Ciel since the 1999 vintage and a wine to enjoy for 20 years.



CAMERATA 2011, CARA MIA VINEYARD, RED MOUNTAIN

79% Cabernet Sauvignon, 7% Cabernet Franc, 7% Merlot, 7% Petit Verdot

Wholly darker than its Cabernet-centric cousin Tapteil, Camerata is deep, brooding, and intensely perfumed. Black cherries, plums and raspberries lurk along with minerals and spice. The most enjoyable part of the palate is the rich, glycerin mouth feel playing off of perfect acidity. Tannins are long, fine and very present even with the caressing mid-palate texture.



BEL CANTO 2011, CARA MIA VINEYARD, RED MOUNTAIN

84% Cabernet Franc, 8% Merlot, 8% Petit Verdot

The nose fairly explodes with ripe red fruit, spice, herbs and a delicious savory quality that is unmistakably Cabernet Franc. Lively fruit dances around the palate, lifted by acidity and bolstered by a remarkable silky texture. As with the other 2011s, the tannins are suave, present, big and classic.

Annual Fall Release Open House

Save the date! Our 2014 Open House is coming up on November 1st, from 11am to 5pm.

Join us for a lovely selection of wine-friendly cheeses and charcuterie to compliment our vintage 2011 offerings, barrel samples and library wines.



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Ordering Cadence Online

We have redesigned the Cadence website with beautiful new images of the vineyards and winery photographed by Ben. Just as importantly we have included a full, secure shopping cart for your ordering convenience. For those who prefer the old world style of a stamped envelope, a printable order form can be found on the website.

Take a look at www.cadencewinery.com.



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CADENCE

SAVE THE DATE! OPEN HOUSE NOVEMBER 1, 2014
Visit us at www.cadencewinery.com for other events and details