

ANNOUNCING THE

# CADENCE

FALL 2015

2012 VINEYARD RELEASES

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## You're Invited to the 2015 Open House JOIN US!

Please join us on Saturday, November 7th from 11 to 5 for our annual Open House celebrating the release of the 2012 Vineyard and Cara Mia blends!

## A Peek Inside the Top Secret Research Laboratory at Cadence

In past newsletters we have discussed our house style and the decisions that lead us to it. That doesn't mean we wish to remain static, making the same wine year in and out. We employ tried and true tactics like punchdowns instead of pumpovers because of their perfect fit with our style. Of course, there is the added benefit that punchdown workouts really get me ready for cross country ski season! Here is a look at some of the techniques and tools we are testing in our quest for ever better wine:

### Ripeness Level and Pick Dates

This is the most exciting work we have in progress. I am known as just about the earliest picker on Red Mountain, picking as soon as the vegetative flavors in the fruit are gone. There is a lot of talk in the industry of 'physiological ripeness' or how the flavors can develop greater intensity with longer hang time and additional sugar ripeness. This year we decided to split our Cabernet Franc Clone 327 block in half and pick one half one week before the other. We want to determine whether one more week of ripening provides greater flavor intensity or more complex flavors. These potential benefits must be balanced against higher alcohol and lower acidity that comes with more sugar. The first pick of CF327 came in at 25.2 Brix and 3.55 pH. One week later we harvested the second half at 25.9 Brix and 3.62 pH. The jury is still out, as the second Cabernet Franc pick was pressed only last week. I didn't get a sense of greater complexity tasting the wine out of the fermenter. I'll report back next year after the wine has had time to form itself more completely.

### Fermentation Temperatures

I first reported on temperature trials in the 2012 Fall newsletter. In trials between fermenting at 75 degrees and standard 86 degrees, the standard temperature fermentations clearly showed greater depth and concentration with no loss of delicate aromas. We did further study this harvest between higher than normal and standard temperatures which I will report on in next year's letter.



## CADENCE RESEARCH [CONT.]

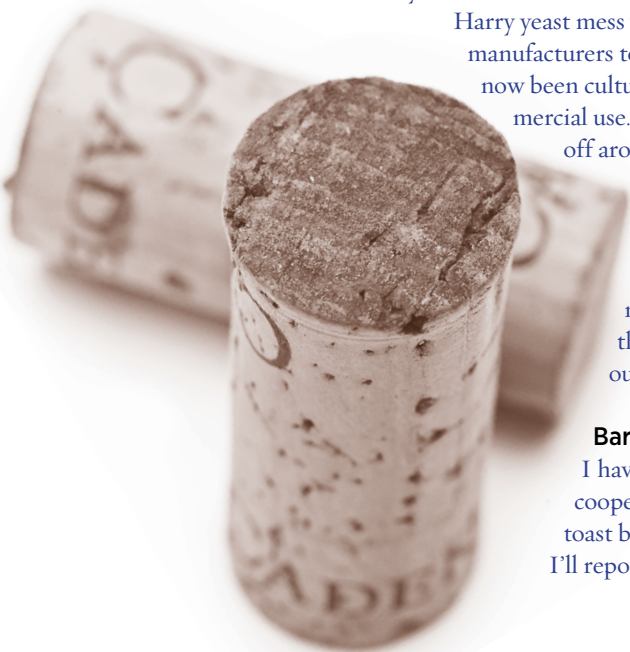
### Wild Yeast Fermentation

Many winemakers are starting to tout spontaneous fermentations in their wineries, allowing the resident yeast to kick off fermentation without inoculation of cultured yeast. Claimed benefits are greater aromatic complexity and mouthfeel. This is a sticky one for me. I am essentially a relaxed control freak. The idea of letting any Tom, Dick or Harry yeast mess with my wine is a little unsettling. Yeast manufacturers to the rescue – formerly wild yeasts have now been cultured in labs and made available for commercial use. These strains are known to produce no off aromas and are strong fermenters. We have been using them for three vintages, first in small batch trials and now for all of our Cara Mia fruit. As claimed, these yeast strains produce a rounder mouthfeel and more complex aromatics that definitely add another dimension to our reserve level wine.

### Barrel Selections

I have replaced Darnajou as one of our three cooperages with Meyrieux, another higher toast barrel. They smell great on their own, and I'll report how well the wine integrates next year.

BS



## A Note on Scores and Availability

Long time followers know how I feel about scores. I have no idea what a 'point' tastes like, and I really don't care. 99.986 point wine tastes like...what, again? The number conveys only one piece of information – the reviewer's enthusiasm for a wine. If you know a reviewer well, that may be somewhat useful data. Even so a score must be considered within the context of your own palate, as in the score was for a 99.986 point Getariako Txakolina and you don't even like Basque white wine, so who cares?

Necessity drives me to mention scores with this new release, if only to convey the unanimous acclaim our 2012 vintage has received from all the major reviewers. We have received the highest scores in our history, especially for Camerata and Bel Canto. The outcome is that we are receiving phone calls and emails daily requesting the Cara Mia bottlings from all quarters.

Our mailing list always has first priority for our releases. Please order now because the the Cara Mia bottlings won't be around for long and will be allocated sparingly around the country. 'Nuff said. Thank you for being on our list!

## Recent Press

**Seattle Metropolitan Magazine, September 2015**

**Top 100 Washington Wines**

1st Place, Best Bordeaux Blends, 2012 Bel Canto

1st Place, Wines With Sense of Place, 2012 Tapteil Vineyard

**Wine & Spirits Magazine, Winter 2015**

Coda 2013 ranked as one of the Top 100 Best Buys in the World.

**San Francisco Chronicle Top 100 of 2014**

Bel Canto 2011

**Food & Wine, September 2015**

Ciel du Cheval 2011 as THE wine to try from the Red Mountain AVA

## Upcoming Events

**Thursday, November 5**

Inn at Ship Bay Winemaker's Dinner, Orcas Island

**Saturday, November 7**

Cadence Annual Open House, 11 to 5

**Saturday, December 12**

Holiday Open House, 1 to 5

## Noteworthy

Not all scores have been released, but we have received advance notice of a few:

**Wine Advocate:**

2012 Camerata: 95 pts

2012 Bel Canto: 95 pts

2012 Ciel du Cheval: 94+ pts

2012 Tapteil 93

**Wine Spectator:**

2012 Camerata: 95 pts

2012 Tapteil: 93 pts

## 2012 Vintage Tasting Notes

2012 will go down as an exceptional vintage in our state. Slightly warmer than average (2912 Growing Degree Days vs 2874 GDD average) the season started under clement conditions and pretty much stayed the course through the end of harvest. We allowed a little more fruit to hang in the vineyard than normal to moderate ripening speed and also kept a little more canopy to provide adequate shade through the hottest days of summer.

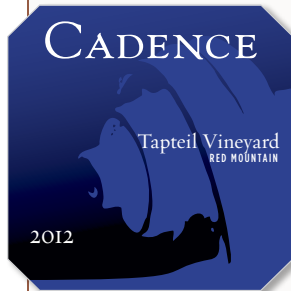
### The 2015 Vintage

Last year I wrote that 2014 was the hottest year on record. Now I get to do it again. As of September 20th the Growing Degree Day (GDD) summation for Red Mountain was 3491 degrees, eclipsing 2014 with a month to go for adding to the GDD total. Nonetheless we have managed to make wine that isn't marred by flavors that can happen in ultra-hot climates. In a year marked by numerous reports of 30 Brix (!!!) fruit I am proud to say I didn't harvest a single block of fruit at more than 25.2 Brix, and yet the flavors out of the fermenter have been bright and fully mature.

### Milestones

We just completed our 18th commercial vintage. In that time we have seen trends come and go, the hottest and coolest vintages on record, an expansion of our industry from 150 operating wineries to over 800, an overall increase in the quality of Washington wine, and especially the burgeoning interest in Bordeaux styled blends. Gaye and I are proud to have blazed this trail as the first Washington winery dedicated to vineyard designated Bordeaux blends. Now there are literally hundreds of these blends as special vineyard sites are discovered and planted, and winemakers realize the best way to capture these sites in a bottle is through blending.

2015 also marks the 10th harvest from our own Cara Mia Vineyard. The thrill, passion and responsibility we feel for tending this incredible piece of land have not diminished in the least since we planted it in 2004. And now, with the 7th vintage release from Cara Mia in November, the vineyard is showing a poised confidence in the bottle that belies its years. Never have the wines been so complete, deep and delicious as they were in 2012. Precocious indeed!



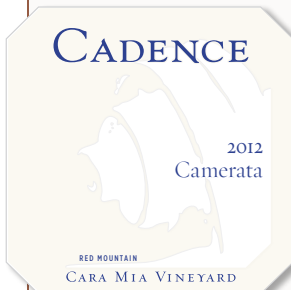
#### TAPTEIL VINEYARD 2012, RED MOUNTAIN 56% Cabernet Sauvignon, 25% Merlot, 19% Cabernet Franc

The nose opens with cherries and dust, completely evocative of the vineyard on a warm harvest afternoon. There is beautiful deep berry intensity on the palate. This leads to the supplest Tapteil tannins I've tasted in a long time, quiet acidity and a powerful finish that doesn't stop. An expressive vintage, completely open right now but destined for long term greatness as well.



#### CIEL DU CHEVAL VINEYARD 2012, RED MOUNTAIN 38% Cabernet Franc, 38% Cabernet Sauvignon, 12% Petit Verdot, 12% Merlot

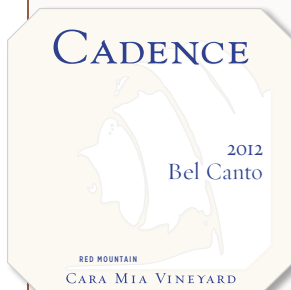
Subtle herb-garrigue and spice nose. The flavors lead with cherry and blue fruits building into a minerally intensity. The wine's structure is quite firm, with perfect acidity and gripping tannins. The length is tremendous and only hints at the wines real potential. This is a classic expression of Ciel du Cheval and will gracefully age for 15+ years.



#### CAMERATA 2012, CARA MIA VINEYARD, RED MOUNTAIN 91% Cabernet Sauvignon, 9% Cabernet Franc

223 cases produced. The aromatic intensity is on another level entirely. Dark cherries and baking spice fairly explode out of the glass. These flavors are echoed on the palate and joined by iron minerality, but the key here is the amazing framework. The tannins are big, round and caressing and just don't stop. Clearly the finest Cabernet we have ever produced.

From the Wine Advocate: "Sensational stuff... needs 4-5 years of cellaring and will hold for two decades after that."



#### BEL CANTO 2012, CARA MIA VINEYARD, RED MOUNTAIN 84% Cabernet Franc, 8% Merlot, 8% Petit Verdot

290 cases produced. Tightly wound on the nose, just coaxing out floral, spice and fruit. These are echoed on the palate with intense black raspberries and blue fruit. Again, though, the star is the structure. The mid-palate is intense, deep and long. The tannins have an iron grasp on the finish that expands out to beautiful breadth and depth. Dust, fruit and floral flavors play against the tannins in the longest finish of all the 2012s.

Wine Advocate: "Few in the US are doing Cabernet Franc better this, and I suspect it will hold nicely for 15-20 years."

## Annual Fall Release Open House

**Save the date!** Our 2015 Open House is coming up on November 7th, from 11am to 5pm.

Join us for a lovely selection of wine-friendly cheeses and charcuterie to compliment our vintage 2012 offerings, barrel samples and library wines.



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## Join the Cadence Mailing List

<http://cadencewinery.com/contact/>

Receive notice of small lot wines offered exclusively to our direct customers: Coda Rosé, individual bottlings of clonal selections and more. You'll also receive invitations to our open houses and Cadence wine dinners. Visit our Facebook page to see Ben's musings and photography documenting the winemaking process throughout the year.

<http://www.facebook.com/207754515836/>



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CADENCE

SAVE THE DATE! OPEN HOUSE NOVEMBER 7, 2015  
Visit us at [www.cadencewinery.com](http://www.cadencewinery.com) for other events and details