

PENDULUM

A MOMENT IN TIME.
THE FLUIDITY OF THE SEASONS.
THE PERFECT REFLECTION
OF ELEMENTS IN BALANCE.

Columbia Valley RED WINE

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COLUMBIA VALLEY

The Columbia Valley's reputation for red wines is built on its ability to produce supple fruit such as the Merlot, Cabernet Sauvignon and Syrah varieties that make up Pendulum. Sheltered from Seattle's maritime climate by the towering Cascade Mountain Range, the appellation receives less than 8 inches of rainfall annually. Long, warm summer days and significantly cooler nights produce fully mature fruit with concentrated flavors.

VINTAGE NOTE

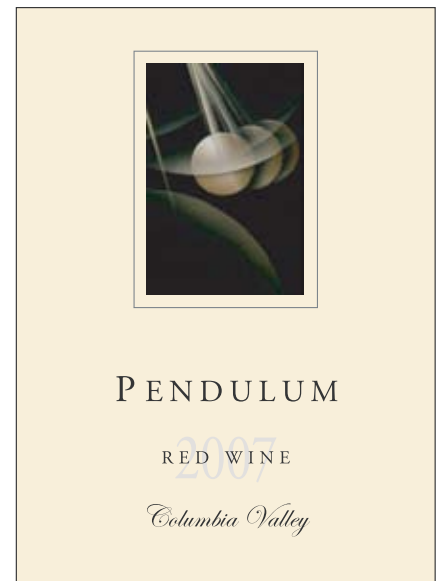
The Columbia Valley's growing season showed average temperatures throughout the year. 2007 began with high temperatures creating smaller canopies, allowing more light penetration, resulting in outstanding flavor development. Hot summer weather led to cooler conditions mid-September creating ideal harvest conditions. Cooler temperatures continued through October allowing for longer hang time and more developed fruit flavors. The 2007 vintage of wines will be well-balanced, smooth tannins with an abundant of flavors.

WINEMAKING

A delicately balanced red wine that is alive with intense varietal flavors, Pendulum is artfully blended to achieve a complex and worldly wine that is also an outstanding value. Just as the pendulum regulates the work of a clock to ensure its precision, the viticulturalists and winemakers for Pendulum regulate the winemaking process from vineyard to bottle, ensuring a wine that is balanced to perfection.

TASTING NOTE

A beautiful nose of aromatic currant, cherry, cocoa and cedar shavings notes. A smooth, well balanced wine with developed flavors of black cherry, leather and toasted pecans. Lingering oak leads to dried figs on the long finish.



VARIETY BLEND

64% Cabernet Sauvignon,
14% Syrah, 9% Merlot,
7% Malbec, 6% Sangiovese

VINEYARD SOURCE

Les Collines, Gamache,
Dionysis, Weinbau, Candy Mountain

FINING

None

RELEASE DATE

January 2011

BOTTLING

pH: 3.74
TA: 5.7 g/L
Alc: 14.0%
RS: None

OAK

32% New Oak
(new oak is 40% FO, 36% HO, 24% AO),
the balance is 2-4 year old barrels

AGING

28 Months

BOTTLED

February 9, 2010

MALOLACTIC

100%

HARVEST DATE

9/20/07 - 10/16/07

YEAST

Pasture Red,
Premier Cuvee

CASES PRODUCED

964

REVIEWS

New Release