

PENDULUM

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

Columbia Valley RED WINE

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

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

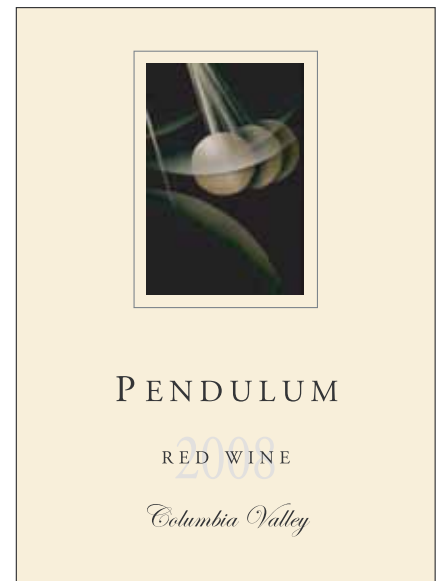
The 2008 harvest began in late September, perhaps the most delayed harvest since 1993. Harvest wrapped up in the first part of November. Overall the wines have great fruit flavor definition, medium bodied and complex. The reds, Merlot, Syrah and Cabernet Sauvignon, always do well in the state and the 2008 vintage is no exception. The white varietal stars, Chardonnay and Riesling, shine as well this vintage.

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 wonderful red blend opening with vanilla and oak notes on the forefront followed by cocoa powder, white pepper and red currant aromatics. Developed fruit continues on the palate with strawberry, mocha, chocolate and a coffee bean undertone. A supportive tannin structure marries with American oak notes of vanilla and cedar on the long finish.



VARIETY BLEND

50% Cabernet Sauvignon
43% Merlot
5% Cabernet Franc
2% Malbec

BOTTLING

pH: 3.66
TA: 5.6 g/L
Alc: 14.0%
RS: None

VINEYARD SOURCE

Canoe Ridge Vineyard
Willard
Oasis
Hyatt

OAK

25% New AO,
balance is 2-3rd use FO,
EEO, HO and AO

FINING

None

AGING

32 Months

MALOLACTIC

100%

YEAST

Pasture Red
Premier Cuvee

RELEASE DATE

July 2011

BOTTLED

June 15, 2011

HARVEST DATE

9/20/08 - 10/24/8

CASES PRODUCED

4,301

REVIEWS

New Release