

WALLA WALLA
SPRING VALLEY VINEYARD
WASHINGTON

2011 Derby Cabernet Sauvignon

WALLA WALLA VALLEY

NAME ORIGIN

The names given to Spring Valley Vineyard wines are a tribute to the family members who have succeeded in farming the same land where the vineyard and winery now flourish. A 100% Cabernet Sauvignon, this wine represents the marriage of Shari Corkrum and Dean Derby in 1954 and brings the Derby heritage to the list of Spring Valley wines.

A FAMILY TRADITION

Following the tradition of Uriah, Katherine, Frederick, and Nina Lee Corkrum, Shari Corkrum Derby and her husband Dean Derby continue to operate the wheat fields, vineyard and winery. The hard work, traditional values and deep family ties that have kept the ranch going for over 100 years are mirrored in Spring Valley Vineyard's signature offerings.

THE VINEYARD

Spring Valley Vineyard lies twelve miles northeast of Walla Walla, amid the picturesque wheat fields of southeastern Washington, with the Blue Mountains providing the backdrop. The initial block of Merlot was planted in 1993 on a south-southwest facing hillside. The vines follow the north-south slope of the hills in vertical rows, an orientation that, combined with the declination of the slope, allows the vines to take optimal advantage of air drainage, sunshine and the reflective nature of the surrounding wheat fields.

Great care is taken when caring for the vineyard. Every grape cluster is tended by hand, including crop thinning, leaf pulling and harvesting, as well as hand-burying of individual canes to protect them during the winter in southeastern Washington.

VINTAGE

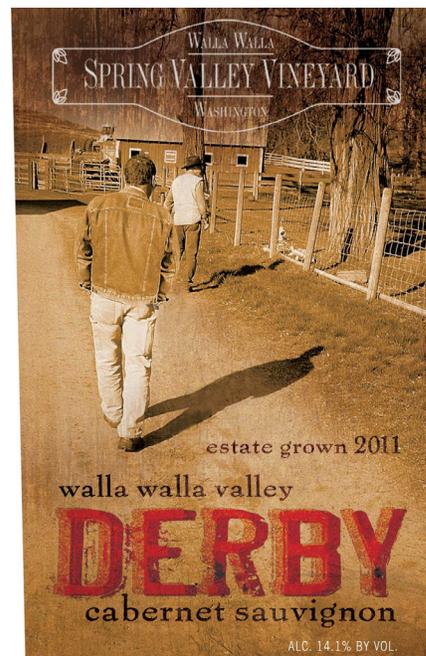
The 2011 vintage is one of the coolest in the last 15 years. Still, we can compare it to a warm vintage in the Bordeaux area. The average temperature in the spring, summer and fall were a bit cooler compared to 2010. There was little rainfall during summer and through harvest, which took place in two weeks of November. When the fruit was harvested, it had relatively low brix, but enough to provide richness and balance, considering all the wines are naturally around 14 percent to 14.5 percent alcohol. The extra hang-time of the clusters was very beneficial for creating complex wines without being overly jammy. We can compare the conditions of the 2011 vintage as being very similar to our inaugural vintage in 1999.

WINEMAKING

Spring Valley Vineyard fruit is hand-picked, hand-sorted and gently de-stemmed by gravity. During the 10-20 day fermentation, each tank is tasted daily until Spring Valley Vineyard Winemaker Serge Laville decides it is time to press using wooden cage basket presses. In keeping with Spring Valley tradition, originally instituted by founding winemaker Devin Corkrum Derby, hand punch-downs occur twice a day until the end of alcoholic fermentation. The wine is transferred by pump into barrels for secondary fermentation and gets racked several times for clarity. Finally, the different lots are blended to create our six distinctive labels.

WINEMAKER TASTING NOTES

The 2011 Derby has a very aromatic nose focused on rose petals, peppers and herbal notes. The palate is bright with strawberry and hits of vanilla and cinnamon. ~ Serge Laville, Winemaker



TECHNICAL DATA:

Blend:

100% Cabernet Sauvignon

TA: 0.62 g/100 ml

pH: 3.66

Alcohol: 14.1%

Aging:

21 months in

75% new French oak

Appellation:

Walla Walla Valley

Vineyard:

100% Spring Valley Vineyard
Estate Bottled