



2011 Katherine Corkrum Cabernet Franc

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. This Cabernet Franc is named in honor of Uriah Corkrum's wife Katherine, a native of Wales who immigrated to Walla Walla Territory in 1897. She and Uriah had four sons, including Frederick Corkrum.

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 12 miles northeast of Walla Walla, amid the picturesque wheat fields of southeastern Washington and the Blue Mountains in the distance. The initial block of Merlot was planted in 1993 on a southern hillside facing southwest. The vines follow the north-south slope of the hills in vertical rows, an orientation that when 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 is tended by hand, including crop thinning, leaf pulling, and harvesting, as well as hand-burying individual canes to protect them during the winter in southeastern Washington.

VINTAGE

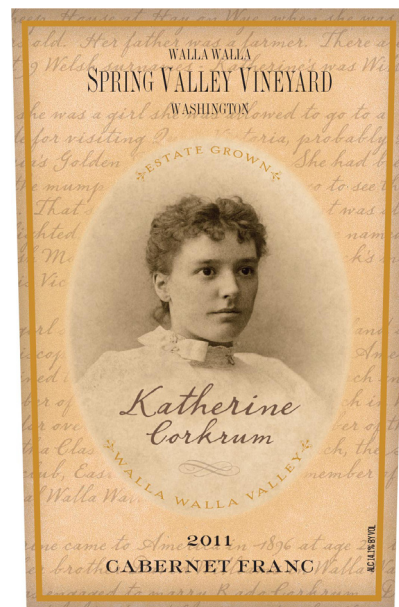
The 2011 vintage is one of the coolest in the last 15 years. Still, we can compare it to a warm vintage in the Bordeaux area. The average temperature in the spring, summer and fall were a bit cooler compared to 2010. There was little rainfall during summer and through harvest, which took place in two 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 in the 14%-14.5% alcohol range, naturally. 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 vintage is very floral with predominant notes of violet. Rounding out the nose are aromas of dry herbs and hints of orange peel, white pepper and currant. On the palate, fresh red berries, cassis and strawberry. This wine has plenty of texture and is rich mid-palate, but has a soft and creamy finish." –Serge Laville, Winemaker



TECHNICAL DATA:

Blend:

90% Cabernet Franc,
5% Malbec, 5% Petit Verdot

TA: 0.64g/100ml

pH: 3.73

Alcohol: 14.1%

Aging:

18 months
100% French Oak

Appellation:

Walla Walla Valley

Vineyard:

100% Spring Valley Vineyard
Estate Bottled