



## 2011 Nina Lee Syrah

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 100% Syrah is named for the wife of Frederick Corkrum. After meeting following her vaudeville performance at a local theater, they married in August of 1929 and began their struggle to stay afloat during the Great Depression. Following Frederick's death in 1957, Nina Lee, who didn't want to depend on anyone for her livelihood, continued to operate the ranch on her own. Nina Lee passed away after 21 years of successful farming.



### 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 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 nose is peppery, violet and has a hint of orange peel. The palate is rich, packed with summer berries, orange concentrate and exotic fruit flavors. The tannins are sweet and linger with the wine's long finish ~ Winemaker Serge Laville

### TECHNICAL DATA:

#### Blend:

100% Syrah

TA: 0.64 g / 100 ml

pH: 3.71

Alcohol: 14.6%

#### Aging:

21 months in

100% French oak,

50% new

#### Appellation:

Walla Walla Valley

#### Vineyard:

100% Spring Valley Vineyard

Estate Bottled