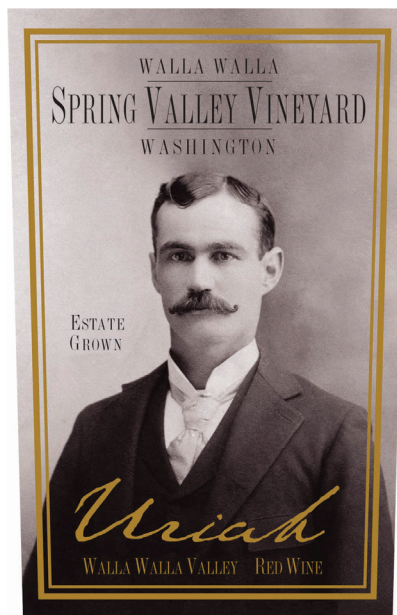


WALLA WALLA
SPRING VALLEY VINEYARD
 WASHINGTON

2011 Uriah Red Wine

WALLA WALLA VALLEY



NAME ORIGIN

The names given to Spring Valley Vineyard wines are a tribute to the family members who have struggled and succeeded in farming the same land where the vineyard and winery now flourish. Uriah Corkrum was the grandfather of Shari Corkrum Derby. Born in Walla Walla on June 1, 1866, he began successfully farming on his own during the 1880s. Unusual summer rain kept him from getting his harvested wheat to the warehouse so he lost everything in the depression of 1893. He persevered and, in 1897, acquired land in the area known as Spring Valley.

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

This is the 13th vintage of Uriah. In 2011, the Merlot fruit was rich and soft while the Cabernet Franc expressed complexity and floral components because of this the blend is both complex and balanced. The nose is terroir driven expressing wheat, hay, crushed basalt and underlying summer fruits. The palate is extremely rich and soft with notes of cassis, cherry, blueberry and hints of exotic fruits. The tannins are velvety and the wine is seamless. Only 700 cases were produced this year. ~ Serge Laville, Winemaker

TECHNICAL DATA:

Blend:

- 46% Merlot
- 34% Cabernet Franc
- 8% Petit Verdot
- 5% Cabernet Sauvignon
- 6% Malbec
- TA: 0.62g/100ml
- pH: 3.70
- Alcohol: 14.4%

Aging:

- 18 months in
- 60% new French oak

Appellation:

Walla Walla Valley

Vineyard:

- 100% Spring Valley Vineyard
- Estate Bottled