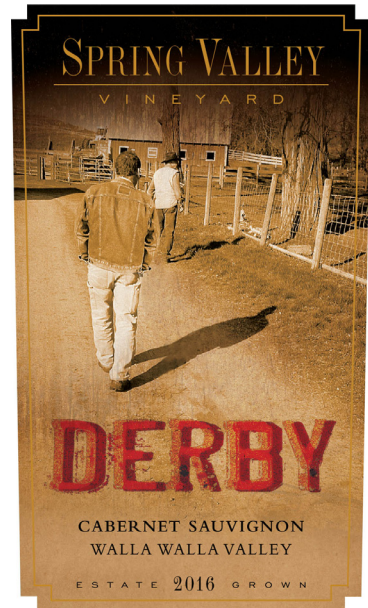


SPRING VALLEY

V I N E Y A R D

2016 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 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance. The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State (August 15-November 15). Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

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 stainless steel 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 2016 Derby is packed with intensity and flavors of ripe summer fruit. Only 17 barrels were produced of this barrel-select Cabernet Sauvignon. It has silky tannins and a very long finish."

~ Serge Laville, Winemaker

TECHNICAL DATA

BLEND:

100% Cabernet Sauvignon

TA: 0.53 g / 100 ml

pH: 3.87

Alcohol: 14.5%

AGING:

19 months in

100% French oak,

50% new

APPELLATION:

Walla Walla Valley

VINEYARD:

100% Spring Valley Vineyard

Estate Bottled