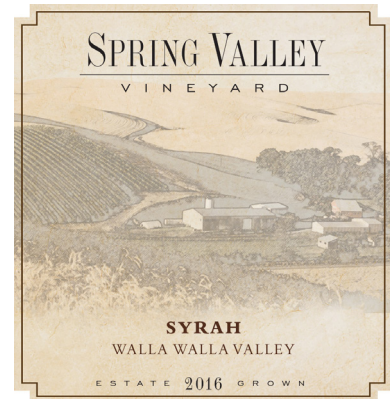


SPRING VALLEY

V I N E Y A R D

2016 Syrah

Walla Walla 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 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.

The Syrah is from the 10 year Estate "Steep Hill" vineyard and the Viognier is from the high altitude Estates "Cap" vineyard.

VINTAGE

The 2016 vintage at Spring Valley Vineyard experienced the best of both worlds with a hot spring and early summer, but also a cool fall season. Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15- November 15). Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

WINEMAKING

Spring Valley Vineyard fruit is hand-picked, hand-sorted and gently de-stemmed by gravity. During the 10-20 day fermentation, 50% of the stems are still on the grapes. Each tank is tasted daily until Spring Valley Vineyard Winemaker, Serge Laville decides it is time to press using stainless steel basket presses. This wine was co-fermented with Viognier. 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. The final blend produced 8 barrels.

WINEMAKER TASTING NOTES

"This unique Syrah was fermented with 75% whole clusters and 50% of the fruit came from old vines. It has spicy notes, a silky texture and a long finish." ~ Serge Laville, Winemaker

TECHNICAL DATA

BLEND:

95% Syrah, 5% Viognier

TA: 0.52 g / 100 ml

pH: 3.95

Alcohol: 13.7%

AGING:

19 months in neutral

French oak

APELLATION:

Walla Walla Valley

VINEYARD:

100% Spring Valley Vineyard

Estate Bottled