

SPRING VALLEY

V I N E Y A R D

2017 Viognier 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.

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

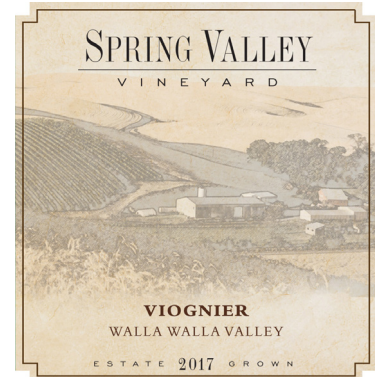
The 2017 growing season at Spring Valley Vineyard was nicely spread out over a 6 week period. The winter was very cold, snowy and long. Yields were low, spring was wet and summer was hot but harvest (September 7 to October 23) was cooler than usual. The sun light was not as bright as usual and slightly filtered. Overall, 2017 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. This 100% Estate wine is a blend of two different blocks of Viognier located at 1200-1700 feet elevation. Fermentation occurred on native yeast in old barrels. After fermentation, the wine was transferred in stainless steel to preserve the bright fresh fruit.

WINEMAKER TASTING NOTES

"Our Viognier has aromas of pear, candied orange peel and flowers with flavors of honey and lemon zest." ~ Winemaker, Serge Laville



TECHNICAL DATA

BLEND:

100% Viognier

TA: 0.43 g / 100 ml

pH: 3.95

Alcohol: 14.1%

AGING:

5 months in neutral French Oak
and 3 months in stainless steel

APPELLATION:

Walla Walla Valley

VINEYARD:

100% Spring Valley Vineyard
Estate Bottled