

WALLA WALLA
SPRING VALLEY VINEYARD
WASHINGTON

2010 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 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

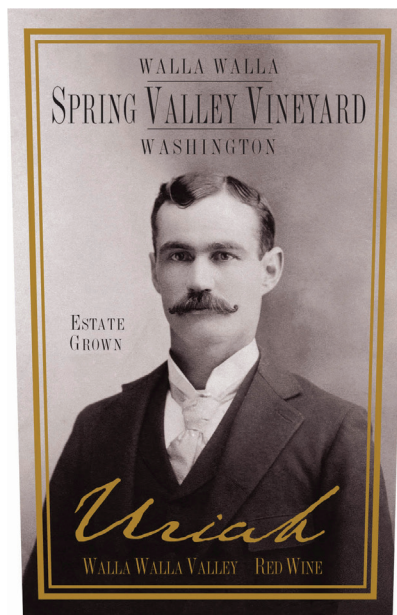
A cooler vintage, marked by a mild spring and cool summer, followed by warmer weather in the later summer and into harvest, which allowed grapes to ripen to maturity. Harvest was concentrated during the month of October, and this later timeframe allowed the fruit extra hang time to achieve perfect ripeness and sugar levels. The finished wines from 2010 are very terroir-oriented and showcase the finesse and elegance of Spring Valley fruit.

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 Serge 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 barrel for secondary fermentation, and then gets racked several times for clarity. Finally, the different lots are blended to create our six distinctive labels.

WINEMAKER TASTING NOTES

The 2010 Uriah is an expression of the Spring Valley terroir. The nose is refined with scents of almond paste, clove and licorice. The mouth feel is rich with flavors of cherry, currant and blackberry, sweet tannins linger during the long, complex finish. ~ Serge Laville, Winemaker



TECHNICAL DATA:

Blend:

46% Merlot
40% Cabernet Franc
6% Petit Verdot
5% Cabernet Sauvignon

3% Malbec

TA: 0.65g/100ml

pH: 3.69

Alcohol: 14.4%

Aging:

21 months in
65% new French oak

Appellation:

Walla Walla Valley

Vineyard:

100% Spring Valley Vineyard
Estate Bottled