



2007 Nina Lee Syrah

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. This 100% Syrah is named for the wife of Frederick Corkrum. After meeting following her vaudeville performance at a local theater, they married in August of 1929 and began their struggle to stay afloat during the Great Depression. Following Frederick's death in 1957, Nina Lee, who didn't want to depend on anyone for her livelihood, continued to operate the ranch on her own. Nina Lee passed away after 21 years of successful farming.

A FAMILY TRADITION

Following the tradition of Uriah, 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 is situated 12 miles northeast of Walla Walla, spread 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 is tended by hand, including crop thinning, leaf pulling, and harvesting, as well as hand-burying individual canes to protect them from the cold winters of southeastern Washington.

VINTAGE

A cool summer and fall allowed fruit to ripen slowly and harmoniously. This is a vintage of elegance, complexity, and perfect acidity.

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 pressing decision using wooden cage basket presses. In keeping with Spring Valley tradition, hand punchdowns 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 and blended together several times for clarity. Finally, the different lots are blended to create our six distinctive labels.

WINEMAKER TASTING NOTES

"For twenty years before I came to Spring Valley, I lived in Vienne, near Ampuis, France. This is "the" region for Syrah with plenty of history, and living there is the reason I become a wine lover back in 1980: the steep vineyards, beautiful scenery, and great *vignerons*. Our philosophy in making Nina Lee Syrah at Spring Valley has always been the same as those of the great French winemakers: listen to the vineyard, trust your instincts, capture the flavors of the Syrah with an early pick, and then make a long maceration of the fruit until the extraction is at its peak. This 2007 Nina Lee is rich, ripe, and smooth. The fruit is bright with sweet berry jam flavors, finishing with stone and earth notes." ~ Serge Laville, Winemaker

TECHNICAL DATA:

Blend:

100% Syrah

TA: 0.69 g/100 ml

pH: 3.63

Alcohol: 15.5%

Aging:

21 months in 100%

French oak barrels

40% new oak

Appellation:

Walla Walla Valley

Vineyard:

100% Spring Valley Vineyard

Estate Bottled