



2006 Frederick Cabernet Sauvignon Blend

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 Cabernet Sauvignon blend's name stems from Frederick Corkrum, son to Uriah and father to Shari, who grew up in Spring Valley.

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, vineyard, and winery. Dean's brother, Gaynor Derby, manages the vineyard. 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 and spread amid the beautiful, sweet-smelling wheat fields of southeastern Washington. The unique microclimate of Spring Valley allows the grapes to develop their own distinct characteristics. Vines follow the north-south slope of the hills in vertical rows. This orientation, coupled with the declination of slope, allows the vines to receive optimal sunshine, drainage, and the reflective effects of the summer gold wheat and warm brown surrounding hills.

Every grapevine is tended by hand, including crop thinning, leaf pulling, and harvesting. The Derbys are committed to sustainable farming practices and sustaining the family farm for future generations, as have all the generations preceding them, and use techniques such as "rip and ridge" tilling for maximum composting and water retention.

VINTAGE

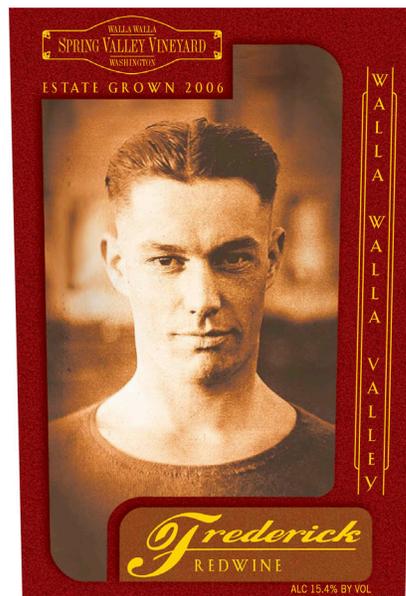
The 2006 growing season began with a mild spring, followed by a hot, dry summer which contributed to excellent acid levels, balanced canopies, and small berries with concentrated flavors. Mild temperatures in August helped to extend the ripening period into September and October, leading to fantastic fruit quality across varietals at Spring Valley Vineyard.

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 originally instituted by founding winemaker Devin Derby, hand punchdowns occur three times 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 five distinctive labels.

WINEMAKER TASTING NOTES

This sixth vintage of Frederick seduces the drinker right from the beginning with a nose of almond paste, orange zest, dry hay, licorice, and clove. This is followed by an explosion of ripe summer fruits such as blackberry, raspberry, cherry, and plum, which linger in the mouth with a hint of chocolate and fresh pastry. As usual, the tannins are balanced and of exceptional quality, adding to a richly lingering, soft finish. ~ Serge Laville, Winemaker



TECHNICAL DATA:

Blend:

- 54% Cabernet Sauvignon
- 27% Cabernet Franc
- 10% Merlot
- 7% Petit Verdot
- 2% Malbec

TA: 0.60 g/100ml

pH: 3.81

Alcohol: 15.4%

Aging:

- 21 months in 100% French oak barrels.
- 54% new oak

Appellation:

Walla Walla Valley

Vineyard:

- 100% Spring Valley Vineyard
- Estate Bottled