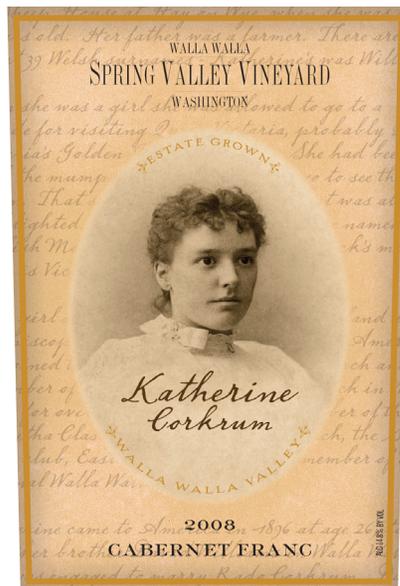


WALLA WALLA  
**SPRING VALLEY VINEYARD**  
WASHINGTON

## 2008 Katherine Corkrum Cabernet Franc

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. A 100% Cabernet Franc, this wine is named in honor of Uriah Corkrum's wife Katherine, a native of Wales who immigrated to Walla Walla Territory in 1897. She and Uriah had four sons, including Frederick Corkrum.

### 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 12 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 is tended by hand, including crop thinning, leaf pulling, and harvesting, as well as hand-burying individual canes to protect them during the winter in southeastern Washington.

### VINTAGE

A cool spring and summer was followed by a hot spell in late August and a warm September, which allowed for a nice, slow ripening period and a mid-September start to harvest. The first two weeks of October continued with warm days and cool nights. Harvest at Spring Valley was finished the third week of October. 2008 was a light crop year and the wines from this vintage are very refined. These wines will gain flesh and complexity with aging but can be enjoyed in the near future as well.

### 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 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 several times for clarity. Finally, the different lots are blended to create our six distinctive labels.

### WINEMAKER TASTING NOTES

Cabernet Franc has been one of the most exciting varietals we've grown at Spring Valley since it was first planted here in 1995, and it's a varietal that is well suited to handle the often dramatic weather conditions of the Walla Walla Valley. This 2008 Katherine Cabernet Franc offers an ultra-complex and earthy nose of wheat, hay, tobacco leaf, herbs, black pepper, wet dirt and violet, followed by solid structure and plenty of summer fresh berries, cherry liquor, and peppery perfume in the mouth. Tannins are soft and fine-grained, and the finish is lush with caramel and butter toffee notes.

—Serge Laville, Winemaker

### TECHNICAL DATA:

#### Blend:

100% Cabernet Franc

TA: 0.58g/100ml

pH: 3.76

Alcohol: 14.9%

#### Aging:

18 months in French oak,  
35% new barrels

#### Appellation:

Walla Walla Valley

#### Vineyard:

100% Spring Valley Vineyard  
Estate Bottled