



# 2005 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 struggled and 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 fields, 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 picturesque 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 surrounding hills.

Under Gaynor Derby's direction, every grape is tended to by hand, including crop thinning, leaf pulling, and harvesting. The Derbys are committed to sustainable farming practices and use no chemical fertilizers, minimal pesticides and techniques such as "rip and ridge" tilling for maximum composting and water retention.

## VINTAGE

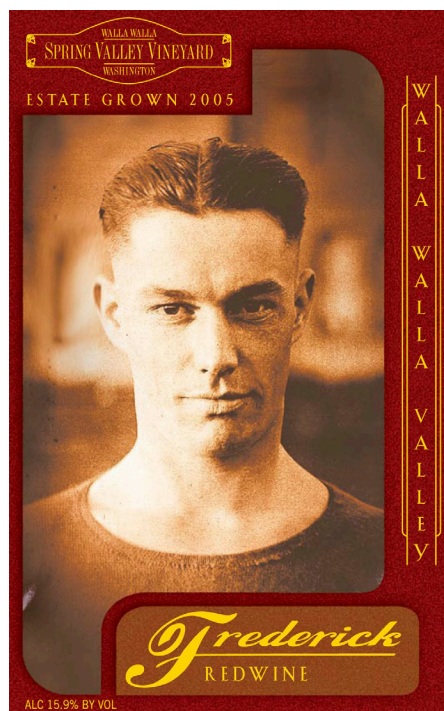
2005 was not only a stable vintage throughout the growing season, from a weather standpoint, but it was probably one of the best vintages coming from the Walla Walla Valley. Slightly warmer than the long-term average, with a fairly long and dry late season, resulted in smaller berries with full ripeness, good concentration of flavors, and balanced acidity and tannins for all varieties 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. In keeping with Spring Valley tradition, hand punchdowns using wooden cage basket presses occur three times a day until the end of alcoholic fermentation. The wine is transferred by pump into barrel for secondary fermentation, and each lot then gets racked and blended together several times for clarity. Finally, the different lots are blended to create our 5 distinctive labels.

## WINEMAKER TASTING NOTES

There is a lot of muscle in this fifth seductive vintage of Frederick. The nose is bright with scents of licorice and blackberry. The mouth feel is huge with a concentration of dark ripe black fruit. As usual, the tannins are richly present with exceptional quality, adding to a lingering, soft finish. This wine is enjoyable now, although I recommend opening the bottle 48 hours in advance to decant, as this wine has a very serious aging potential. ~ Serge Laville, Winemaker



### TECHNICAL DATA:

#### Blend:

- 54% Cabernet Sauvignon
- 40% Merlot
- 5% Cabernet Franc
- 1% Petit Verdot
- TA:0.62 g/100ml
- pH:3.70
- Alcohol:15.9%

#### Aging:

- 20 months in 100% French oak and 56% new oak

#### Appellation:

- Walla Walla Valley

#### Vineyard:

- 100% Spring Valley Vineyard Estate Bottled