

WALLA WALLA
SPRING VALLEY VINEYARD
WASHINGTON

2005 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 struggled and 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. 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

What can I say? This is a perfect year for Syrah at Spring Valley Vineyard. Long hang time makes for amazing quality fruit on the vines. An elegant nose with the traditional wheat harvest effect – for those who don't understand this, just come visit Spring Valley sometime. The mouth feel is full of ripe berries, a mélange of summer fruits, and fresh baked vanilla and berry cobbler. The tannins are sweet with a long, generous finish – I love this wine. ~ Serge Laville, Winemaker



TECHNICAL DATA:

Blend:

100% Syrah

TA: 0.62 g/100ml

pH: 3.69

Alcohol: 15.9%

Aging:

20 months in 100% French oak, 36% new oak

Appellation:

Walla Walla Valley

Vineyard:

100% Spring Valley Vineyard
Estate Bottled