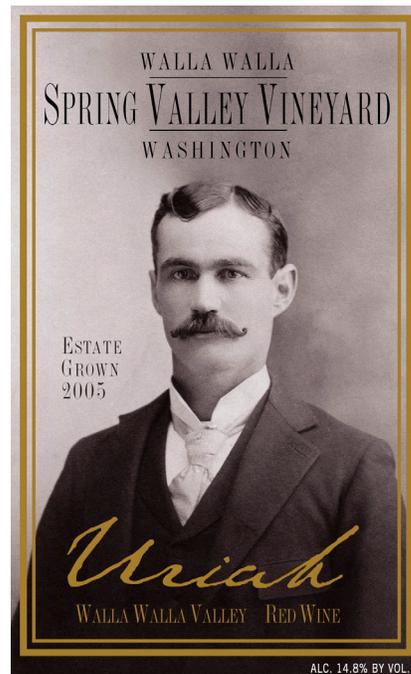




2005 Uriah Merlot Blend

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. Uriah Corkrum was the grandfather of Shari Corkrum Derby. Born in Walla Walla on June 1, 1866, he began successfully farming on his own during the 1880's. Poor weather prevented him from harvesting his crop and he lost everything during the first great depression of 1893. He struggled to persevere and in 1910 acquired land in the area known as 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

A very bright and powerful wine with plenty of crushed red berry flavors. More oak character, but already perfectly integrated. A very balanced wine in acid, fruit and oak. Cabernet Franc and Petit Verdot add structure, complexity, and a huge mouth feel. Tannins are concentrated with a nice, long, elegant finish on chocolate notes. ~ Serge Laville, Winemaker

TECHNICAL DATA:

Blend:

59% Merlot
36% Cabernet Franc
5% Petit Verdot

TA: 0.61g/100ml

pH: 3.73

Alcohol: 14.8%

Aging:

19 months in 95% French and
5% American oak barrels.

Appellation:

Walla Walla Valley

Vineyard:

100% Spring Valley Vineyard
Estate Bottled