



# 2004 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

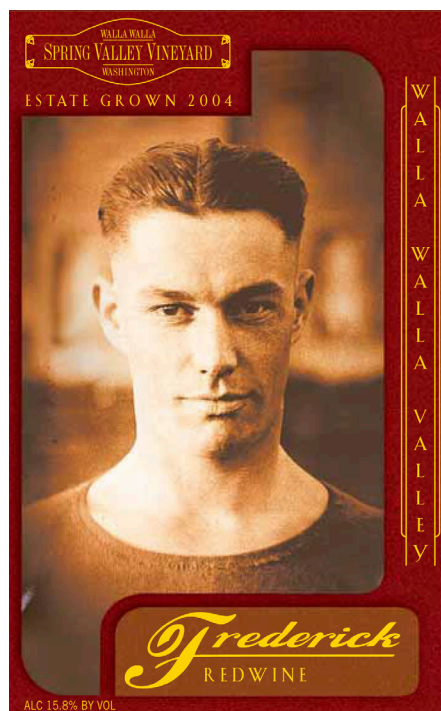
2004 was an unusual freeze damage year that hit the Walla Walla Valley very hard. Most vineyards in the appellation had little to no crop. Spring Valley was fortunate in that its situation at a higher-than-elevation level, at the east end of the valley, protected the vines from cool air drainage coming from the Blue Mountains. Additionally, the practice of burying secondary shoots for insurance allowed for the vineyard to produce about a half its normal crop and yet continue its production of 100% estate-grown wines.

## 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

The nose is seductive and fresh with scents of licorice, cassis, and rose petal, with hints of leather, clove and green tea. The mouth is an explosion of summer fruit: plum, dry cherry, blackberry, and cassis. The tannins are fine grained, concentrated and soft. The acidity keeps the wine in perfect balance and showcases the terroir of Spring Valley Vineyard. Notes of roasted coffee and vanilla linger on the long finish. ~ Serge Laville, Winemaker



### TECHNICAL DATA:

#### Blend:

59% Cabernet Sauvignon

24% Merlot

12% Cabernet Franc

5% Petit Verdot

TA: 0.64 g/100ml

pH: 3.78

Alcohol: 15.8%

#### Aging:

20 months in 95% French oak

and 5% American oak,

42.5% new oak

#### Appellation:

Walla Walla Valley

#### Vineyard:

100% Spring Valley Vineyard

Estate Bottled