

WALLA WALLA
SPRING VALLEY VINEYARD
WASHINGTON

2008 Uriah Red Wine

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. Unusual summer rain kept him from getting his harvested wheat to the warehouse so he lost everything in the depression of 1893. He persevered and in 1897 acquired land in the area known as Spring Valley.

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

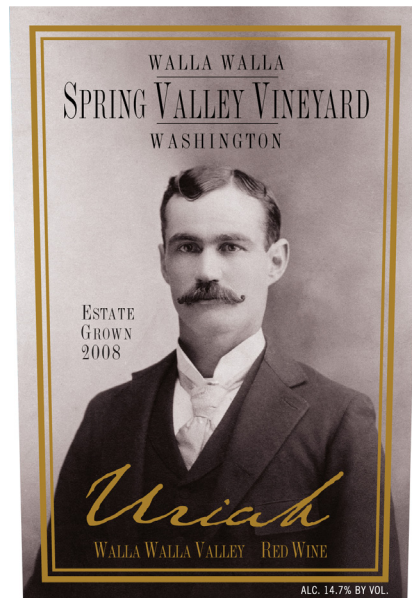
A cool spring and summer was followed by a hot spell in late August and a warm September, which allowed for a nice, slow ripening period and a mid-September start to harvest. The first two weeks of October continued with warm days and cool nights. Harvest at Spring Valley was finished the third week 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

"This tenth vintage of Uriah is one of the best expressions of our unique Spring Valley terroir. The nose is extremely refined and complex with scents of bright currant, clove, licorice, wheat, cigar box, almond paste, and orange extract. The palate is rich with bright acid and ripe cherry flavors, and polished tannins linger on a very long finish rich with notes of roasted coffee. ~ Serge Laville, Winemaker



TECHNICAL DATA:

Blend:

53% Merlot
36% Cabernet Franc
8% Petit Verdot
3% Malbec

TA: 0.62g/100ml

pH: 3.69

Alcohol: 14.9%

Aging:

18 months in French oak,
60% new barrels

Appellation:

Walla Walla Valley

Vineyard:

100% Spring Valley Vineyard
Estate Bottled