

WALLA WALLA
SPRING VALLEY VINEYARD
WASHINGTON

2005 Derby Cabernet Sauvignon

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. A 100% Cabernet Sauvignon, this wine represents the marriage of Shari Corkrum and Dean Derby in 1954 and brings the Derby heritage to the list of Spring Valley wines.

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 by hand, including crop thinning, leaf pulling, and harvesting. The Derbys are committed to sustainable farming practices and use 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, it was also one of the best vintages coming from the Walla Walla Valley. 2005 was slightly warmer than the long-term average, with a fairly long and dry late season, resulting in smaller berries with full ripeness, good concentration of flavors, and balanced acidity and tannins for all varieties at Spring Valley Vineyard.

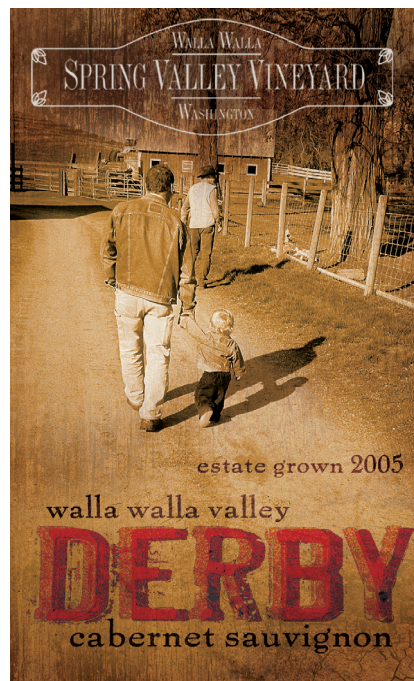
WINEMAKING

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 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

Offers candied blackberry, pastry, and sweet cobbler on the nose, followed by a very intense roundness of candied fruit on the palate. The perfectly polished tannins lead into a long, sweet finish with a hint of spice. This 2005 Derby is a huge Cabernet Sauvignon and once again, the acidity of our Spring Valley Vineyard fruit keeps the tannins, fruit, and alcohol in perfect balance. This wine is best enjoyed by itself as an aperitif or paired with good meat.

—Serge Laville, Winemaker



TECHNICAL DATA:

Blend:

100% Cabernet Sauvignon

TA: 0.61g/100ml

pH: 3.74

Alcohol: 15.5%

Aging:

21 months in 100% French oak barrels; 50% new

Appellation:

Walla Walla Valley

Vineyard:

100% Spring Valley Vineyard

Estate Bottled