

WALLA WALLA
SPRING VALLEY VINEYARD
WASHINGTON

2006 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 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, 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 beautiful, sweet-smelling 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 summer gold wheat and warm brown surrounding hills.

Every grapevine is tended by hand, including crop thinning, leaf pulling, and harvesting. The Derbys are committed to sustainable farming practices and sustaining the family farm for future generations, as have all the generations preceding them, and use techniques such as "rip and ridge" tilling for maximum composting and water retention.

VINTAGE

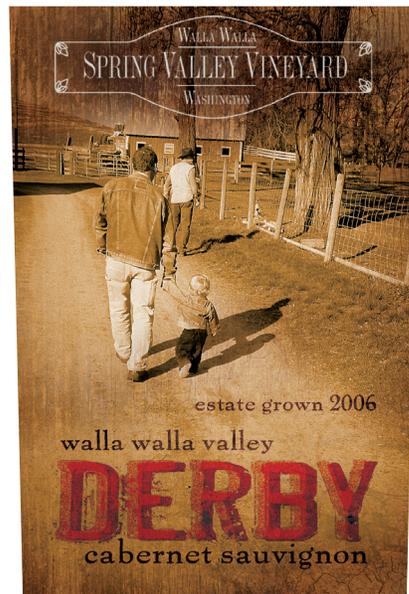
The 2006 growing season began with a mild spring, followed by a hot, dry summer which contributed to excellent acid levels, balanced canopies, and small berries with concentrated flavors. Mild temperatures in August helped to extend the ripening period into September and October, leading to fantastic fruit quality across varietals 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 using wooden cage basket presses. In keeping with Spring Valley tradition, originally instituted by founding winemaker Devin Derby, 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 then gets racked and blended together several times for clarity. Finally, the different lots are blended to create our five distinctive labels.

WINEMAKER TASTING NOTES

This 100% Cabernet Sauvignon offers cherry, blackberry, rose petal, and fresh creamy pastry aromas on the nose, followed by an ample, round and lush palate of candied cherry and plum. This wine is very juicy with extra coating tannins leading into a long, velvety finish.
~ Serge Laville, Winemaker



TECHNICAL DATA:

Blend:

100% Cabernet Sauvignon

TA: 0.59 g/100 ml

pH: 3.76

Alcohol: 15.6%

Aging:

21 months in 100%

French oak barrels.

62.5% new oak

Appellation:

Walla Walla Valley

Vineyard:

100% Spring Valley Vineyard

Estate Bottled