

WALLA WALLA
SPRING VALLEY VINEYARD
WASHINGTON

2009 Katherine Corkrum Cabernet Franc

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 Franc, this wine is named in honor of Uriah Corkrum's wife Katherine, a native of Wales who immigrated to Walla Walla Territory in 1897. She and Uriah had four sons, including Frederick Corkrum.

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 long winter and cool spring in the Walla Walla Valley delayed bud break to early May, but nice weather in June and hot temperatures in July and August accelerated ripening and led to fruit with bright acidity and good sugar levels. Harvest began relatively early, the second week of September, and was effectively finished before a fall freeze hit the valley in early October.

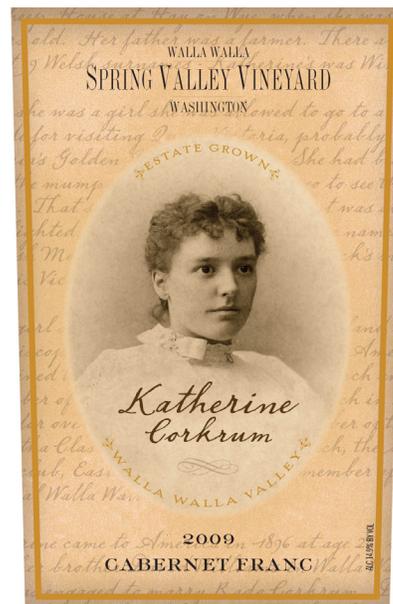
WINEMAKING

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

Cabernet Franc has been one of the most exciting varietals we've grown at Spring Valley since it was first planted here in 1995, and it's a varietal that is well suited to handle the drastic weather conditions – with fairly regular freezes and heat waves – of the Walla Walla Valley. This 2009 Katherine Cabernet Franc has an aromatic nose of dry strawberry, tobacco, and licorice, followed by a ripe, rich, and round mouth of intense summer fruit and silky tannins. The finish persists with hints of vanilla pastry and exotic spices.

–Serge Laville, Winemaker



TECHNICAL DATA:

Blend:

83% Cabernet Franc

11% Petit Verdot

6% Malbec

TA: 0.57g/100ml

pH: 3.82

Alcohol: 14.9%

Aging:

18 months in French oak

35% new barrels

Appellation:

Walla Walla Valley

Vineyard:

100% Spring Valley Vineyard

Estate Bottled