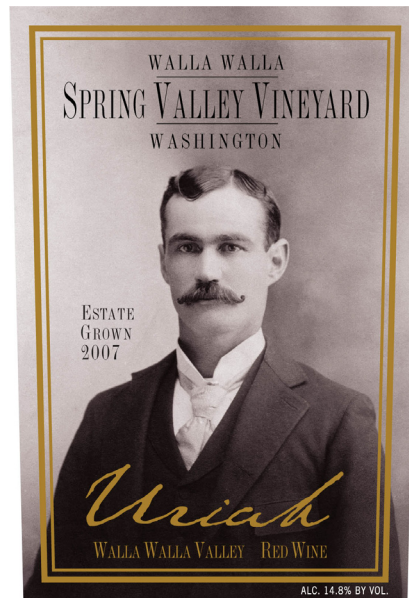




2007 Uriah Merlot Blend

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. 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. Poor weather prevented him from harvesting his crop and he lost everything during the depression of 1893. He persevered and in 1910 acquired land in the area known as 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. 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, spread 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 from the cold winters of southeastern Washington.

VINTAGE

A cool summer and fall allowed fruit to ripen slowly and harmoniously. This is a vintage of elegance, complexity, and perfect acidity.

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, 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 and blended together several times for clarity. Finally, the different lots are blended to create our six distinctive labels.

WINEMAKER TASTING NOTES

"Balance and expression of the unique Spring Valley *terroir* are the goals for this Right Bank-style wine. Complex layers of herbal notes, orange zest, and almond paste on the nose evolve into complex aromatic notes of summer berries, candy, and cigar. Ultra-rich, round flavors of ripe berries and bright summer fruit along with soft polished tannins lead to chocolate, caramel, and vanilla notes on the spectacularly long and complex finish. A very "Bordeaux-driven" wine and a perfect expression of Spring Valley."

~ Serge Laville, Winemaker

TECHNICAL DATA:

Blend:

- 60% Merlot
- 28% Cabernet Franc
- 6% Petit Verdot
- 6% Malbec
- TA: 0.62g/100ml
- pH: 3.66
- Alcohol: 14.9%

Aging:

- 18 months in 100%
- French oak,
- 65% new barrels

Appellation:

Walla Walla Valley

Vineyard:

- 100% Spring Valley Vineyard
- Estate Bottled