



2006 Nina Lee Syrah

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. This 100% Syrah is named for the wife of Frederick Corkrum. After meeting following her vaudeville performance at a local theater, they married in August of 1929 and began their struggle to stay afloat during the Great Depression. Following Frederick's death in 1957, Nina Lee, who didn't want to depend on anyone for her livelihood, continued to operate the ranch on her own. Nina Lee passed away after 21 years of successful farming.

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 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 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

The 2006 Nina Lee Syrah starts off with an elegant, earthy nose of wild grass and wheat, the traditional wheat harvest effect – for those who don't understand this, just come visit Spring Valley sometime. A huge mouthfeel of ripe, fresh and tar-black fruit follows. This is a textured wine with the support of acid and plenty of fine grained tannins. The generous finish is pure sweet vanilla. Enjoy!- Serge Laville, Winemaker

TECHNICAL DATA:

Blend:

100% Syrah

TA: 0.70 g/100 ml

pH: 3.67

Alcohol: 15.6%

Aging:

21 months in 100%

French oak barrels.

48% new oak

Appellation:

Walla Walla Valley

Vineyard:

100% Spring Valley Vineyard

Estate Bottled