# LONE BIRCH

2014 Syrah



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#### **Style:**

This wine is handcrafted in a balanced, approachable style that showcases the quality of fruit from Washington State.

## **Vineyard Source:**

All of the Lone Birch Wines are sourced from fruit from our 830 acre estate vineyard located in the Yakima Valley. Our vineyard site offers a long 190 day growing season, which allows for slow, steady fruit maturation. The warm days and the cool nights provided by the high desert environment allow the vines to produce exceptional balance with ripe fruit flavors and plenty of natural acidity.

### Vintage:

The 2014 vintage in the Yakima Valley was marked by sunshine and warmth during the harvest season, accumulating many more heat units than in recent vintages. The weather conditions were ideal with above average temperatures and scarce rainfall from bud-break through harvest. This allowed the vines to slowly and gradually adapt to the warmth and drought yielding naturally-concentrated, dense wines of superb quality. The 2014 grapes gave way to naturally dark purple-red color wines that speak to the dry, hot year. At times, warm vintages are not ideal for acidity levels, however, our 2014 wines produced balanced acidities and moderate alcohol levels.

#### Vinification & Maturation:

Our winemaking began by hand-sorting fruit to ensure only ideal clusters were vinified. After the destemming process, the must was transfered to stainless steel fermentation vessels. Gentle pump-overs, rack & returns, and punch-downs were used to extract tannin and color from the skin. After the wine finished fermenting, it was pressed and settled before going to barrel. The wine went through malolactic fermentation while in barrel and was racked every 3 months. After 15 months of oak maturation, the wine was bottled.

#### **Tasting Notes:**

This Syrah imparts a bouquet of dark berries and toasted oak leading to a smooth finish with soft lingering tannins.

Enological Data:	
Alcohol	14.4%
рН	3.61
Total Acidity	5.70 g/L
Cases Production	1,550 cases