

# LONE BIRCH

2015  
Chardonnay



560 Merlot Drive,  
Prosser, WA 99350  
ph: 509.786.7401

## Varietal Composition:

100% Chardonnay

## 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 950 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 2015 growing season was hot and dry leading to an historically early and warm vintage in the Yakima Valley. It made for great balance and freshness in the grapes, with ripe tannin and mature flavors. We are already enjoying a blend of power and elegance that promise to lead to extraordinary wines. Whites wines are showing vibrant and fresh; and reds are concentrated and dark.

## Vinification & Maturation:

Our winemaking began by hand-sorting fruit to ensure only ideal clusters were vinified. After this, the grapes were gently pressed as whole clusters. The juice was pumped to tank where it was settled and racked to a new tank for fermentation. After approximately five months the wine was heat and cold stabilized, filtered and bottled.

## Tasting Notes:

Color – Light Straw

Nose – A delicate bouquet of citrus fruit

Palate – Crisp, dry, and refreshing with vibrant acidity, a round mouthfeel, and flavors of zesty citrus fruit

Peak Drinking – Now through 2019

## Hand-Crafted By Winemaker:

*Marcus J. Miller*

### Enological Data:

pH	3.42
Total Acidity	9.3
Alcohol	13.8%
Residual Sugar	Dry
Harvest Date	September, 2015
Bottling Date	TBD
Cases Production	12,300 cases

[www.lonebirchwines.com](http://www.lonebirchwines.com)