

# LONE BIRCH

## 2015 Gewürztraminer



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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 2015 Vintage was hot in the Yakima Valley, but the success was due to our cool nights during ripening and experienced farming care. A long history with our estate vineyard afforded us good vine care and a fairly predictable harvest. With 2015 being one of the warmest vintages in the history of Washington wines, this warm vintage created mesmerizing wines that will hold up for decades to come. Hot days allow the grapes to ripen to their full potential where Washington's trademark cool nights allowed the wines natural acidity to become very balanced. When you factor in these two elements, it creates an equation for fruit forward wines that are impeccably balanced. The pace of the 2015 harvest was very ideal for most wineries as we started off in late August/early September and ending around the 3rd week of October. The grapes ripened at a very predictable pace allowing for a quite smooth flow of harvest.

### **Vinification & Maturation:**

The goals for this wine were fruit-focused aromatics and crisp acidity. This style is best achieved in a stainless steel tank to preserve fruitiness. The winemaking begins with a pre-sort to make sure only ideal clusters are vinified. After this, the grapes go straight to press as whole clusters. The juice is pumped into tank where it is settled for 48 hours before racking to a new tank to start fermentation. The wine is fermented at 60°F until it has reached the desired dryness and then sulfur dioxide is added and the temperature is dropped to 40°F. After racking off the yeast, the wine is heat and cold stabilized, filtered and bottled.

### **Tasting Notes:**

Layers of exotic spice, lychee, pear, and a touch of minerality frame the way for this light, delicate wine.

### **Enological Data:**

Alcohol	12.9%
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[www.lonebirchwines.com](http://www.lonebirchwines.com)