

LONE BIRCH

2016 Red Blend



Enological Data:	
Alcohol	13.9%
pH	3.77
Total Acidity	6.2 g/L
Production	5,070 cases

560 Merlot Drive,
Prosser, WA 99350
ph: 509.786.7401

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 2016 vintage had a very early start with bud break in the vineyard about two weeks ahead of 2015 (the warmest vintage on record). A very mild and warm end to winter plus an exceptionally warm spring, lead to faster and earlier growth in the vineyards. This allowed us to achieve better canopy management and adjust crop size earlier on in the growing season. Once the summer months were upon us, we quickly thought we could surpass 2015 as the warmest growing season ever. 2016 calmed down a bit in late July and early August returning to more moderate eastern Washington Temperatures. With a warm but not hot August days and cool nights, the white wine varietals flourished. Most white wine varietals in the state experienced some of the earliest harvest dates on record. These warm days and cool night allowed for these varietals to achieve optimal ripeness and balanced acidity. These wines should show fresh, ripe and rounded fruit with beautifully balanced acidity for years to come.

Washington State did experience a slight phenomenon in 2016 with a cooler than average start to autumn. Temperatures from late September through middle of October were a bit below average and precipitation was higher as well. This slowed down the rapid ripening rate we were seeing and it really helped. It allowed us to have the fruit spend more time on the vines and for the fruit to achieve exceptional ripeness without the worry of having higher alcohols. The acidity will be more noticeable in 2016 but the extended hang time the fruit had in the vineyards, plus the extraction protocols in the cellar, make these wines very balanced with lush tannins. The wines made in 2016 will be emblematic of a warm vintage with trademark characteristics of a cooler finish to the 2016 harvest.

Vinification & Maturation:

Our winemaking began by hand-sorting fruit to ensure only ideal clusters were vinified. After the destemming process, the must was transferred 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 1 year of oak maturation, the wine was bottled.

Tasting Notes:

This red blend imparts a bouquet of dark berry and spice leading to a smooth finish with soft lingering tannins.

Varietal Composition:

54% Merlot 21% Cab Sauv 14% Malbec 4% Sangiovese 3% Cab Franc 2% Grenache and 2% Syrah

www.lonebirchwines.com