

LONE BIRCH

2018
Cabernet
Sauvignon



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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 2018 vintage was characteristic of Washington State with a mild winter and very hot summer. Temperatures in March and April were slightly above average, leading to bud break mid-April. A warm spring provided perfect growing conditions for the vines. Our meticulous viticultural practices allowed us to manage vigorous growth throughout the season so the plants reached optimal crop yield goals for each block. The hot summer allowed grapes to reach full maturity and ripeness levels far exceeding anything we saw in 2017 or 2016. White grape varieties received significant sun exposure creating bountiful aromatics with balanced acidity. The red grape varieties made wines that are luxurious with dark fruit aromas and silky tannins. The 2018 vintage will be one to enjoy for many years to come.

Tasting Notes:

Our 2018 Lone Birch Cabernet Sauvignon displays an abundance of dark fruit. Aromas of blackberry and plum with a hint of smoked fig. The entry is smooth with secondary flavors of pipe tobacco and dark espresso followed by toasted oak notes. The wine exits the palate with balanced acidity and a long smooth finish that lingers.

Enological Data:

Alcohol	14.2%
Total Acidity	6.4 g/L
pH	3.69
Cases Production	3,905 cases
Bottling Date	9/27/19

www.lonebirchwines.com