LONE BIRCH

2018 Red Blend



YAKIMA VALLEY
RED BLEND

Enological Data:	
Alcohol	14.2%
Total Acidity	6.3 g/L
рН	3.78
Case Production	2,909 cases
Bottling Date	9/27/19

Produced in a Vegan Manner (No animal biproducts used in production of this wine)

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 varietals received significant sun exposure creating bountiful aromatics with balanced acidity. The red grape varietals 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.

Winemaking:

Our Lone Birch Red Blend is a blend of different Merlot, Syrah, and Cabernet Sauvignon blocks, each that has been carefully selected to produce a wine that is fruit forward with soft tannins. Each block was harvested at optimal maturity in October, then sorted by hand before being de-stemmed and sent to a fermenter. Each block was then cold soaked for 48 hours then warmed up and inoculated with several different yeast strains. During alcoholic fermentation, the extraction protocol is more aggressive early on before alcohol is present. This allows us to obtain most of our extraction without the harshness of alcohol, then about 2/3 of the way through alcoholic fermentation we taper off the extraction and have a gentle approach that allows the wines fruit to be the star of the show and to obtain a balanced and lush palate. The 2018 Red Blend was aged in 20% new French oak, 40% 3-year-old French oak, and 40% neutral oak for 11 months. The mixture of new French oak with slightly used French oak, and neutral French oak creates a more bountiful fruit-forward profile that has a nice layer of oak that will not overpower the wine's beautiful fruit aromas.

Tasting Notes:

Our 2018 Lone Birch Red Blend, comprised of 45% Merlot, 30% Syrah, and 25% Cabernet Sauvignon showcases three of the best varietals our estate vineyard offers. It displays aromas of dark currants, blackberry, cola, and sweet plums. The palate is smooth with flavors of sandalwood, espresso, and malt-chocolate with notes of smoked spices. The wine finishes with balanced acidity, smooth tannins and gorgeous oak notes that linger on the palate. Enjoy now through 2028 with optimal maturity peaking around 2025.