

LONE BIRCH

2019 Rosé



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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 2019 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 2018 or 2017. 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 2019 vintage will be one to enjoy for many years to come.

Winemaking:

All 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. Harvested towards the end of September, we chose this Syrah block that displayed bright red fruit flavors along with balanced acidity. The grapes were sent to the press to extract just the right amount of color. After pressing the juice was cold settled for 72 hours before being racked off its solids to begin fermentation. Inoculated with a special Rose yeast strain, the wine was fermented in Stainless steel tanks at a cool temperature of 59 degrees. The cooler temperature ferment allows the wines fresh red fruit aromas to really be showcased in the wine. Fermented for 24 days before we seized the fermentation with only a touch of natural residual sugar. Leaving just a bit of residual sugar helps balance the wines natural acidity to create a wonderfully rounded and balanced wine. After fermentation, the wines lees were stirred for one month, this helps build roundness in the wine. The wine was then stabilized and filtered and prepped for bottling.

Tasting Notes:

Strawberry, guava, peach, and hints of kiwi aromatics create an impression of sweetness on the nose that finishes dry. Fresh flavors of watermelon and raspberry leave the palate refreshed with crisp acidity. Our purpose-driven winemaking techniques create a Rosé that is fruitful and aromatic with a clean, refreshing finish.

Varietal Composition:

100% Syrah,

Enological Data

Alcohol 12.8%
pH 3.35
Total Acidity 6.3 g/L
Residual Sugar 0.8%
Production 1,401 cases

www.lonebirchwines.com