

# LONE BIRCH

## 2020 Riesling



### Enological Data:

Alcohol	12.7%
Total Acidity	7.0 g/L
pH	3.20
Residual Sugar	3.0%
Case Production	250 cases
Bottling Date	5/06/21

*Produced in a Vegan Manner  
(No animal byproducts 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 2020 vintage will go down as a very memorable year. The growing season was exceptional with a mild winter, warm spring, and moderate summer. Bud break occurred 2 weeks earlier than normal and veraison was well ahead of schedule too. Just as we were preparing for an early start to harvest, wildfires in the Northwest created a thick cloud of smoke over Washington State. Concerns arose about exposure to smoke. Taking a cautious approach, we delayed harvest until the smoke cleared and conducted trials to determine the effect of smoke on our grapes. Fortunately, results showed no sign of smoke taint. Proximity to the source of smoke plays a big factor, and our vineyard was a long distance away. Overall, we have not seen any impact of smoke on the 2020 vintage. Another major event of this vintage was an early frost that occurred the second week of October. Our winemaking team worked tirelessly long hours leading up to the frost. By the time our vineyards had been impacted by the cold spell, our winery was stuffed with fermenting grapes and harvest was 95% complete. All remaining grapes were then hand-harvested and sorted with an optical sorter to remove any excessive M.O.G. or bad grapes. After our wines completed alcoholic fermentation, we were very pleased with the results. We at Airfield have another stunning vintage for you to enjoy. The 2020 wines showcase an abundance of ripe fruit aromatics, low tannin profiles, and exceptionally balanced finishes.

### Winemaking:

The grapes were sourced from a carefully selected block on our estate vineyard that really showcases how well Riesling can thrive in the Yakima Valley. Harvest in the second week of October in the early morning hours at optimal maturity, the grapes were then sent through an optical sorter to remove any bad fruit and M.O.G before being sent to the press to extract the juice. After a gentle pressing, the juice was settled for 72 hours before being racked off its lees to begin fermentation. Inoculated with a special yeast strain isolated from German Riesling grapes that will create and maintain the fresh fruit characteristics of the wine, we fermented at a cool temperature of 58 degrees that lasted for nearly 4 weeks before fermentation was seized to maintain the wine's natural residual sugar. After fermentation, the wine's natural lees were stirred twice a month for two months to help build body and create roundness of the wine. The wine was then settled, stabilized, and filtered.

### Tasting Notes:

This 2020 Lone Birch Riesling offers fresh tropical and citrus aromatics of ripe apricots, lemon zest and hints of mandarins. The wine enters the palate showcasing its bright acidity with secondary flavors of lime juice, cantaloupe, and hints passion fruit. On exit, the palate is crisp and clean with the perfect balance of acidity and a slight touch natural residual sugar leaving a vibrant, racy impression on the palate. Enjoy now through 2028.

[www.lonebirchwines.com](http://www.lonebirchwines.com)