

LONE BIRCH

2021 Chardonnay



Enological Data:

Alcohol	13.3%
Total Acidity	6.8 g/L
pH	3.41
Residual Sugar	0.8%
Case Production	2,624 cases
Bottling Date	4/19/2022

*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 2021 vintage will be recorded as one the warmest in Washington State history. With a mild winter and a warm spring, we saw bud break during the second week of April, about 1-2 weeks earlier than average. Then in late June, we experienced a heat wave for approximately 6 weeks. During this time, we saw over 35 days of 100+ degree temperatures, with some daily highs nearing 118 degrees! This period of extreme heat began when the grapes were in a cluster and berry size development stage, causing grapes to stress out weeks before we vintners would prefer. Smaller berry size led to an overall 30% reduction in crop sizes for us. Nevertheless, the flavors that these smaller berries produced were phenomenal! We also saw rapid ripening at a pace we have not seen since 2015, and this created a very early start to harvest. By the end of August, we had brought in nearly 150 tons of sparkling wine grapes and Sauvignon Blanc grapes, hands down an August record for us at Airfield. By the end of September, we had crushed every white varietal, which was beneficial for us in winemaking as we could then give 100% of our attention to red varietals. October started off with nice warm temperatures and the pace of grape harvesting was going very well with ideal ripeness and exceptional quality. By the third week of October, we did see several freezing events causing our canopies to die. With only a limited amount of fruit remaining, it was easy for us to harvest the last remaining fruit before the end of October. In the end, the 2021 vintage made outstanding wine. Our white wines showcase bright fruit aromas with brisk acidity. Our red wines display dark fruit elements with structure and finesse. The wines created from 2021 will be age worthy and enjoyable in their youth and will be wines that will make a lasting impression.

Winemaking:

Our Chardonnay was harvested in early September at optimal ripeness, the Chardonnay block chosen for this wine displayed bright fruit flavors along with balanced acidity. The grapes were sent directly to the press for a gentle pressing. After pressing the juice was cold settled for 72 hours before being racked off its solids to begin fermentation. Inoculated with a special yeast strain, the wine was fermented in Stainless steel tanks at a cool temperature of 60 degrees. Fermentation lasted for 28 days and fermented dry, no Malo-Lactic Fermentation in this wine as the goal is to achieve a bright and balanced palate with fresh acidity. After fermentation, the wines lees were stirred twice a month for two months, this helps build roundness in the wine. Before being stabilized and filtered, the wine spent one month in concrete tanks for aging, helping achieve more lifted aromatics and roundness on the palate.

Tasting Notes:

Our 2021 Lone Birch Chardonnay is a refreshing delight, and an easy drinking light bodied Chardonnay. Aromas of crisp apple, fresh pear lathered in honey and notes of lavender. The palate is crisp with vibrant flavors of cantaloupe, honeydew melon, with interwoven layers of candied lemon. The wines bright acidity provides for a refreshing crisp finish. Enjoy now through 2027 with optimal maturity in 2024

www.lonebirchwines.com