

LONE BIRCH

2021 Rosé



Enological Data:

Alcohol	13.0%
Total Acidity	6.1 g/L
pH	3.38
Residual Sugar	0.65%
Case Production	501 cases
Bottling Date	1/13/22

*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. 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:

This rosé is comprised of 100% Syrah. Harvested towards the end of September, the Syrah block that we selected for this wine displayed bright red fruit flavors along with balanced acidity. Once harvested, the grapes were sent to the press to extract just the right amount of color, our goal is to create a Provence Style rosé, with a salmon like color to the finished product. After pressing, the juice was cold settled for 72 hours before being racked off its solids to begin fermentation. Inoculated with a special rosé yeast strain, the wine was fermented in stainless steel tanks at a cool temperature of 58 degrees. The cooler temperature ferment allows the wine's 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 wine's natural acidity to create a wonderfully rounded and balanced wine. After fermentation, the wine's lees were stirred for one month to help build roundness in the wine. The wine was then stabilized, filtered, and prepped for bottling.

Tasting Notes:

Our 2021 Lone Birch Rosé is a refreshing, light-bodied, and delightful wine displaying bright aromas of fresh cherry, raspberry jam, watermelons, and a zest of kiwi. The palate continues to be generous with bright flavors of candied strawberries, pomegranate, and red licorice. The wine finishes off with impeccably balanced acidity and just a touch of natural residual sugar, exiting the palate with a crisp, clean finish. Enjoy now through 2024.

www.lonebirchwines.com