

LONE BIRCH

RED BLEND

2022 | YAKIMA VALLEY

ESTATE GROWN



ENOLOGICAL DATA

- 14.0% Alcohol
- 3.82 pH
- 5.8 g/L TA
- 2,260 Cases Produced
- Bottled on 9/13/23

MADE IN A VEGAN MANNER

*No animal byproducts used
in production of this wine.*

ABOUT US:

For over four generations, our family has cultivated the land in the Yakima Valley. At the heart of our vineyard stands the Lone Birch Tree, a landmark rooted in both nature and our family's heritage. Planted by our great-grandfather, who deeply valued our natural resources and land stewardship, this birch symbolizes our commitment to sustainability, environmental care, and preserving our farm for future generations.

VINEYARD:

Lone Birch Wines are sourced exclusively from our sprawling 830-acre estate vineyard nestled along the foot-hills of the Rattlesnake Mountains within the Yakima Valley AVA of Washington State. With a bountiful 190-day growing season, our vineyard guarantees a gradual and even fruit maturation process. In this high desert environment, the warm days and cool nights fosters vine growth that achieves an exquisite balance, resulting in luscious fruit flavors and abundant natural acidity.

VINTAGE:

In Washington State, 2022 was a roller coaster of a vintage. Although the winter was mild, it stretched into spring, accompanied by early frost periods and wintry conditions in April. The cooler spring caused significant delays in bud break, pushing the vintage several weeks behind the norm for Washington State. To ensure a ripe harvest, we employed techniques such as reducing clusters per vine and increasing sun exposure. By mid-July, temperatures began to rise leading to rapid growth. The hot late summer combined with a warm fall (one of the warmest falls in Washington State's history) extended the growing season, allowing the grapes to reach optimal ripeness. Despite the nearly three-week delay compared to a typical Washington State harvest, there were no fall frost events, providing the grapes with ample hangtime on the vines and achieving exceptional ripeness with delightful flavors. This 2022 vintage showcases abundant fruit aromas, ripe flavors, balanced acidity, and gentle tannins.

WINEMAKING:

The Lone Birch Red Blend is a carefully curated combination of Cabernet, Merlot, Syrah, and Malbec blocks, each selected for its contribution to a fruit-forward profile with soft tannins. Harvested at peak maturity in October, the fruit underwent optical sorting before a 48-hour cold soak and fermentation with multiple yeast strains. Early extraction was intentionally robust before tapering midway through fermentation, ensuring a lush palate where the fruit shines. After fermentation, the wine was aged for 12 months in a mix of 29% new French oak, 40% 3-year-old French oak, and 31% neutral oak. This blend of oak types enhances the wine's fruit-forward character while adding a subtle oak complexity. Monthly lees stirring during the first three months of aging naturally softened the wine, building texture and roundness on the palate. The result is a beautifully balanced 2022 Red Blend with vibrant fruit aromas, layered oak influence, and a harmonious finish.

TASTING NOTES:

Showcasing the finest varietals from our estate vineyard, this red blend is comprised of 43% Cabernet Sauvignon, 25% Merlot, 24% Syrah, and 8% Malbec. Aromas of black cherry, red currant, smoked vanilla, and fresh fig draw you in, while the smooth, medium-bodied palate features layers of baker's chocolate, red licorice, sweet plum, white pepper, and seared beechwood. The finish delivers balanced acidity, silky tannins, and lingering oak elegance. Enjoy now through 2034, with peak maturity expected around 2030.

WWW.LONEBIRCHWINES.COM

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