

# LONE BIRCH

## CHARDONNAY

2023 | YAKIMA VALLEY

ESTATE GROWN



### ENOLOGICAL DATA

- 13.0% Alcohol
- 3.47 pH
- 6.0 g/L TA
- 2,015 Cases
- Bottled on 4/18/24

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:

The 2023 vintage in Washington state started with a mild winter, a chilly spring, and then record-high temperatures in mid-April causing the vines to come to life around the third week of April. Meticulous vineyard management resulted in targeted crop loads. June and July were exceptionally hot, leading to early veraison and rapid ripening. Slightly lower acid levels were observed due to the fast ripening. Overall, the 2023 vintage was exceptional, yielding ripe grapes with amazing flavors. The white wines exhibit bright tropical fruits with balanced acidity, while the red wines have robust yet elegant flavors with refined tannins, making them suitable for both immediate enjoyment and long-term cellaring.

### WINEMAKING:

Harvested in early October at optimal ripeness, this Chardonnay showcases vibrant fruit flavors and balanced acidity. The grapes underwent a gentle pressing before the juice was cold-settled for 72 hours. Using a special Chardonnay yeast strain, fermentation occurred in stainless steel tanks at a cool 60°F to preserve the fresh fruit aromas. Lasting 28 days, the wine fermented dry without malolactic fermentation to achieve a bright, crisp profile. Post-fermentation, the lees were stirred biweekly for two months to build roundness, followed by one month of aging in concrete tanks to elevate the aromatics and mouthfeel.

### TASTING NOTES:

Our 2023 Lone Birch Chardonnay is a refreshing, light-bodied wine, brimming with aromas of apple, pear, and honeydew melon, accented by hints of honey and delicate florals. The palate offers balanced acidity with lively notes of lemon zest and cantaloupe, leading to a clean, crisp finish. This wine can be enjoyed from now until 2030, with its optimal maturity expected in 2028.

[WWW.LONEBIRCHWINES.COM](http://WWW.LONEBIRCHWINES.COM)

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