

# LONE BIRCH

## PINOT GRIS

2023 | YAKIMA VALLEY

ESTATE GROWN



### ENOLOGICAL DATA

- 13.0% Alcohol
- 3.44 pH
- 6.0 g/L TA
- 5,454 Cases

### MADE IN A VEGAN MANNER

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

### ABOUT US:

For over four generations, our family has farmed in the Yakima Valley. A prominent landmark on our farm is the old Lone Birch Tree nestled within our vineyard. This tree offers shade to workers, serves as a guide to lost travelers, and, above all, inspires our family. Planted by our great-grandfather, who cherished nature and upheld land stewardship, this symbolic birch tree constantly reminds us of our dedication to environmental care, carbon footprint reduction, sustainable farming practices, and the preservation of 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:

The journey of this wine began in our estate vineyard, where we meticulously selected Pinot Gris blocks renowned for their bright fruit flavors and balanced acidity. Harvested at optimal maturity in the cool morning hours of late September to prevent "pinking," the grapes were sent directly to the press for gentle processing. Post-pressing, the juice was cold-settled for 72 hours before being racked off its solids to initiate fermentation. We inoculated the juice with a special yeast strain and fermented it in stainless steel tanks at a cool 60 degrees Fahrenheit. A cool fermentation allows the wine's fresh fruit aromas to shine through. The fermentation process, which lasted 26 days, was completed without malolactic fermentation in order to preserve the wine's bright acidity and balanced palate. Following fermentation, the lees were stirred twice a month for two months to build roundness and enhance the mouthfeel. The wine then spent one month aging in concrete tanks, which helped lift the aromatics and add a round, smooth texture to the palate. Finally, the wine was stabilized and filtered, ready to be enjoyed for its vibrant and fruit-driven character.

### TASTING NOTES:

This refreshing, light-bodied wine displays aromas of white peach, lime zest, and tangerines interwoven with hints of fresh pineapple. The palate is harmoniously balanced with brisk acidity and filled with bountiful flavors of lemon meringue, kiwi juice, and floral notes. The finish is crisp and clean, revealing intriguing layers of stone fruits. Enjoy now through 2029, with optimal maturity in 2027.

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

4701 BETHANY RD, SUNNYSIDE, WASHINGTON