

LONE BIRCH

RIESLING

2023 | YAKIMA VALLEY

ESTATE GROWN



ENOLOGICAL DATA

- 12.0% Alcohol
- 3.11 pH
- 7.2 g/L TA
- 1.2% Residual Sugar
- 1,600 Cases Produced

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:

This wine was sourced from a carefully chosen block on our estate vineyard that really showcases how well Riesling thrives in the Yakima Valley. The grapes were harvested in the second week of October in the early morning hours at optimal maturity. They were hand-sorted, sent to the press as whole clusters, gently pressed, and the juice was settled for 72 hours before being racked off its lees to begin fermentation. We used a special yeast strain isolated from German Riesling grapes to create and maintain the fresh characteristics of the wine, fermenting at a cool temperature of 58 degrees for nearly four weeks. We stopped fermentation to maintain the wine's natural residual sugar. After fermentation, the wine's natural lees were stirred twice a month for two months to help build body and create roundness. Finally, the wine was settled, stabilized, and filtered.

TASTING NOTES:

Our 2023 Lone Birch Riesling is a light-bodied wine with vibrant acidity and abundant tropical aromatics. Fresh mandarin, apricot preserve, white peach, and candied pineapple aromas lead to a palate marked by bright acidity and flavors of starfruit, kiwi, lemon curd, and a hint of honey, all enveloped in a floral bouquet. The wine finishes clean and crisp with a touch of natural residual sugar, creating a vibrant, racy impression. Enjoy now through 2036, with optimal maturity around 2032.

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