

LONE BIRCH

ROSÉ

2023 | YAKIMA VALLEY

ESTATE GROWN



ENOLOGICAL DATA

- 12.7% Alcohol
- 3.47 pH
- 6.1 g/L TA
- 1.05% Residual Sugar
- 1,418 Cases Produced

MADE IN A VEGAN MANNER

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

ABOUT US:

For four generations, we have been devoted to farming in the Yakima Valley. A pinnacle landmark on our farm is the 70-year-old Lone Birch Tree, standing tall amidst our vineyard. Beyond offering shade and directional guidance, this tree serves as an inspiration to our family to be stewards of the land. Planted by our great-grandfather, who had a fond love for nature, the Lone Birch Tree reminds us of our commitment to reduce our carbon footprint and utilize sustainable farming practices to ensure the lasting vitality of our farm for many generations to come.

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 comes from a specific Syrah block in our vineyard, known for its bright red fruit flavors and balanced acidity. Harvested in late September, the grapes were pressed to extract just the right amount of color. Our goal was to produce a Provence-style rosé with a salmon-like color. After pressing, the juice was cold-settled for 72 hours and then racked off its solids to commence fermentation. We used a special rosé yeast strain for inoculation, and the wine was fermented in stainless steel tanks at a temperature of 58 degrees to highlight the fresh red fruit aromas. The fermentation lasted 24 days and was stopped with a touch of natural residual sugar to balance the wine's natural acidity, resulting in a well-rounded and balanced wine. Following fermentation, the lees were stirred for one month to enhance roundness and texture. The wine was then stabilized, filtered, and prepped for bottling.

TASTING NOTES:

Our 2023 Lone Birch Rosé presents enticing aromas of candied strawberry, fresh raspberry, and kiwi, drawing you into a palate that showcases flavors of star fruit and watermelon with hints of maraschino cherry. This light-bodied, refreshing wine is beautifully balanced with bright acidity and a hint of natural residual sugar, delivering a crisp and pleasing finish. For the best experience, serve chilled and enjoy now through 2030, with optimal maturity around 2027.

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