

LONE BIRCH

2011 | Riesling | Yakima Valley

VARIETAL COMPOSITION

100% Riesling

VINEYARD

Our family farm dates back to the 1940s when it was founded by H. Lloyd Miller. He had an immense love for trees and planted them strategically around the farm. Over the years most of the original trees disappeared, with the exception of one Lone Birch. This Lone Birch has become a cherished landmark on our family's farm. Today, this tree stands guard over the vineyards, which lie beneath its limbs.

This wine is sourced from our Black Rock Vineyard. These vines are among the oldest vines on the farm, planted in 1979. They are planted on a West facing slope of 6%, which lies just above Black Rock Creek, for which the Vineyard is named. The Creek provides air drainage to the Vineyard, which aids in its ability to avoid Spring frost damage. The plant population is somewhat lower than most of our vineyard. The spacing and a sagging trellis gives this vineyard a unique look. The top flavor profiles of our Estate Riesling consistently are found/sourced from this block.

VINTAGE

The 2011 vintage was quite challenging. A defining event of this vintage actually occurred in 2010 when a late-November freeze resulted in bud damage leading to crop loss and low yields for certain varieties (especially many of our red varieties). We also experienced an exceptionally cool vintage. Low spring temperatures suppressed bud break into the last week of April (approximately 3 weeks later than normal). This late bud break limited exposure to spring frost damage. Precipitation in the spring to early summer was higher than normal. The mild weather continued through the month of August. Verasion (the point when the berries began to soften and color) was observed about 2 weeks later than normal. At this point, the 2011 summer appeared to be the coldest on record. In early September, we began to experience some warm weather and we saw 100 degrees for the first time in 2011. This late summer and early fall heat was too late to pick up much of the time lost throughout the summer. Harvest began in late September. Most of our fruit was harvested in October, and we finished harvest in early November. The vintage was positively influenced by the warm September temperatures as we watched the acidity quickly drop, but our sugar levels stayed relatively low. The net result of the vintage is that our 2011 wines have lower alcohol levels than normal and moderate acidity resulting in smooth wines with early drink ability.

WINEMAKING

The goals for this wine were fruit-focused aromatics and crisp acidity. This style is best achieved in a stainless steel tank to preserve fruitiness. The winemaking begins with a pre-sort to make sure only ideal clusters are vinified. After this, the grapes go straight to press as whole clusters. The juice is pumped to tank where it is settled for 48 hours before racking to a new tank to start fermentation. Fermentation is started in tank and is kept at 60 degrees throughout fermentation. The wine is fermented to the desired dryness and then SO₂ is added and the temperature is dropped to 40 degrees. After racking off of the yeast the wine is heat and cold stabilized. The wine is then filtered and bottled under screw caps at the end of May

WINE ANALYSIS

12.5% Alcohol
3.19 pH
9.3 TA

RESIDUAL SUGAR

2.6%

BOTTLING DATE

May 23, 2012

CASE PRODUCTION

3,527 cases



Hand-Crafted By Winemaker:

Marion Z. Miller

COLOR Light Straw

NOSE A delicate perfumed floral bouquet.

PALATE Light-bodied with flavors of white peach and citrus fruit

PEAK DRINKING Now through 2014.