

# LONE BIRCH

**2014  
Red Blend**



560 Merlot Drive,  
Prosser, WA 99350  
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## **Varietal Composition:**

61% Merlot, 19% Malbec, 18% Sangiovese, 1% Petit Verdot, 1% Cabernet Franc

## **Style:**

This wine is handcrafted in a balanced, approachable style that showcases the quality of fruit from Washington State.

## **Vineyard Source:**

All of the Lone Birch Wines are sourced from fruit from our 950 acre estate vineyard located in the Yakima Valley. Our vineyard site offers a long 190 day growing season, which allows for slow, steady fruit maturation. The warm days and the cool nights provided by the high desert environment allow the vines to produce exceptional balance with ripe fruit flavors and plenty of natural acidity.

## **Vintage:**

The 2014 vintage in the Yakima Valley was marked by sunshine and warmth during the harvest period; it accumulated much more heat units than in recent vintages. In years like 2014, where the temperatures were above average and rainfall was scarce all year from bud-break through harvest, the vintage situation is ideal. The vines slowly and gradually adapt to the warmth and the drought and produce naturally concentrated and dense wines at their own pace rather than being rushed, increasing their quality. The 2014 grapes gave way to naturally dark purple-red color wines that speak to the dry and hot year of 2014 and although it is believed that warm vintages are not good for acidity levels, the result in our 2014 wines are that they have very balanced acidities and moderated alcohol levels.

## **Vinification & Maturation:**

Our winemaking began by hand-sorting fruit to ensure only ideal clusters were vinified. After the destemming process, the must was transferred to stainless steel fermentation vessels. Gentle pump-overs, rack & returns, and punch-downs were used to extract tannin and color from the skin. After the wine finished fermenting, it was pressed and settled before going to barrel. The wine went through malolactic fermentation while in barrel and was racked every 3 months. After 1 year of oak maturation, the wine was bottled.

## **Tasting Notes:**

**Color** – Red Garnet

**Nose** – A bouquet of dark berry and spice

**Palate** – Approachable with integrated tannins, good acidity, and lingering berry flavors

**Peak Drinking** – Now through 2022

## **Hand-Crafted By Winemaker:**

*Marcus J. Miller*

<b>Enological Data:</b>	
Alcohol	13.9%
pH	3.6
TA	5.55 g/L
Harvest Date	October 2014
Bottling Date	October 2015
Cases Production	4,144 cases

[www.lonebirchwines.com](http://www.lonebirchwines.com)