

LONE BIRCH

2015 Cabernet Sauvignon



560 Merlot Drive,
Prosser, WA 99350
ph: 509.786.7401

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 830 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 2015 Vintage was hot in the Yakima Valley, but the success was due to our cool nights during ripening and experienced farming care. A long history with our estate vineyard afforded us good vine care and a fairly predictable harvest. With 2015 being one of the warmest vintages in the history of Washington wines, this warm vintage created mesmerizing wines that will hold up for decades to come. Hot days allow the grapes to ripen to their full potential where Washington's trademark cool nights allowed the wines natural acidity to become very balanced. When you factor in these two elements, it creates an equation for fruit forward wines that are impeccably balanced. The pace of the 2015 harvest was very ideal for most wineries as we started off in late August/early September and ending around the 3rd week of October. The grapes ripened at a very predictable pace allowing for a quite smooth flow of harvest. Red wines from the 2015 vintage are grand with very dark and concentrated colors, the flavors are intense with a big showcase of darker fruits and ample tannins with very balanced acidity.

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:

This Cabernet Sauvignon imparts a bouquet of black currant and toasted oak leading to a smooth finish with soft lingering tannins.

Varietal Composition:

80% Cabernet Sauvignon, 11.2% Merlot, 8.8% Petit Verdot.

Enological Data:

Alcohol	14.3%
Total Acidity	5.25 g/L
Cases Production	2,468 cases

www.lonebirchwines.com