

# LONE BIRCH

## 2018 Rosé



560 Merlot Drive,  
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### **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 2018 vintage was characteristic of Washington State with a mild winter and very hot summer. Temperatures in March and April were slightly above average, leading to bud break mid-April. A warm spring provided perfect growing conditions for the vines. Our meticulous viticultural practices allowed us to manage vigorous growth throughout the season so the plants reached optimal crop yield goals for each block. The hot summer allowed grapes to reach full maturity and ripeness levels far exceeding anything we saw in 2017 or 2016. White grape varietals received significant sun exposure creating bountiful aromatics with balanced acidity. The red grape varietals made wines that are luxurious with dark fruit aromas and silky tannins. The 2018 vintage will be one to enjoy for many years to come.

### **Winemaking:**

Each varietal was carefully chosen and juice extracted by whole cluster pressing. Whole cluster pressing doesn't extract a lot of color and gives a tremendous amount of flavor, which is why we chose it for this particular wine. We were able to emphasize fresh, ripe red fruit notes and the brilliance of a pale pink Rosé. After pressing, the juice was settled out for 48 hours and racked clean to begin fermentation. Using our carefully selected yeast that allows the Syrah and Sangiovese varietal characteristics to shine, this Rosé was fermented at low temperatures ranging from 55-58 degrees. Having a cold and slow fermentation allows for maximum ester production that gives this wine very bright fruit notes and a clean crisp finish. The wine was fermented for about 32 days, leaving only a touch of residual sugar to balance out the wine's natural acidity. Enjoy this wonderful vintage now through 2021.

### **Tasting Notes:**

Strawberry jam, guava, pomegranate, and hints of kiwi aromatics create an impression of sweetness on the nose that finishes dry. Fresh flavors of tart pie cherries, hints of dried cranberry, and fresh rhubarb leave the palate refreshed with crisp acidity. Our purpose-driven winemaking techniques create a Rosé that is fruitful and aromatic with a clean, refreshing finish.

### **Varietal Composition:**

83% Syrah, 17% Sangiovese

### **Enological Data**

Alcohol 13.3%  
pH 3.49  
Total Acidity 6.9 g/L  
Residual Sugar 0.7%  
Production 1,307 cases

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