

LONE BIRCH

2019 Red Blend



Enological Data:

Alcohol	14.1%
Total Acidity	6.0 g/L
pH	3.79
Case Production	698
Bottling Date	9/18/20

*Produced in a Vegan Manner
(No animal byproducts used
in production of this wine)*

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 2019 vintage started off with a very mild winter, then out of nowhere, we saw record snow accumulations in late February that lasted until early March. Thankfully, this did not affect buds on the dormant grapes, but it did delay bud break by approximately 2 weeks, which had some residual effects on the overall ripening process. We did see a decent amount of heat accumulation, but the 2019 vintage will go down as a cooler vintage for Washington State. Our typically amazing Octobers was very trying for us with not just one but two freezing periods that made our winemaking decisions ever more challenging. The first frost we saw we were happy with the results thinking we have escaped a terrible outcome in the vineyards, and then 9 days later we were hit very hard and we saw considerable frost damage to all our grapes. As we are seasoned winemakers, we took this challenge head on and decided to purchase brand new state-of-the-art equipment including an optical sorter that would eject bad and damaged grapes before any of these grapes went into a fermenter or press. The new equipment worked as amazing for us and the results in the wines are more than pleasing for us as well. Challenging vintages like 2019 really let you know as a winemaker what you are made of, and we at Airfield Estates not only took this challenge head on, but we excelled and the wines we produced from this vintage are going to be more consumer-friendly with higher acidity and lower alcohols but the fruit aspect is exceptional.

Winemaking:

Our Lone Birch Red Blend is comprised of 79% Cabernet Sauvignon and 21% Merlot. Each block was harvested at optimal maturity in October, then sorted by hand before being de-stemmed and sent to a fermenter. Each block was then cold soaked for 48 hours then warmed up and inoculated with several different yeast strains. During alcoholic fermentation, the extraction protocol is more aggressive early on before alcohol is present. This allows us to obtain most of our extraction without the harshness of alcohol, then about 2/3 of the way through alcoholic fermentation we taper off the extraction and have a gentle approach that allows the wines fruit to be the star of the show and to obtain a balanced and lush palate. The 2019 Red Blend was aged in 20% new French oak, 40% 3-year-old French oak, and 40% neutral oak for 11 months. The mixture of new French oak with slightly used French oak, and neutral French oak creates a more bountiful fruit-forward profile that has a nice layer of oak that will not overpower the wine's beautiful fruit aromas.

Tasting Notes:

Our 2019 Lone Birch Red Blend showcases the best varietals our estate vineyard offers. Aromas display notes of red currant, blackberry, pie cherry, vanilla bean, and smoked figs. The palate is smooth with flavors of sweet espresso, dark chocolate, and smoked spices. The wine finished with balanced acidity, smooth tannins and gorgeous oak notes that linger on the palate. Enjoy now through 2029 with optimal maturity peaking around 2025.

www.lonebirchwines.com