

LONE BIRCH

2019 SYRAH



Enological Data:

Alcohol	14.3%
Total Acidity	5.5 g/L
pH	3.89
Case Production	1,113
Bottling Date	9/1/20

*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:

This wine's beautiful crafting begins in the vineyard, where we carefully select the best blocks of Syrah our vineyard can produce. From there, starting in the chilly winter, we begin our pruning with goals to achieve a very small crop load. Having a small crop load lets the plants growth focus on concentrating flavors, optimal ripeness, and perfectly balanced tannins. Harvested in the middle of October, the grapes were then sorted and destemmed but not crushed. All lots were sent to small fermenters and allowed to ferment dry on the skins, about 16 days. The wine was then sent to French oak barrels (10% new French oak, 25% 1-2 year old French oak and 65% neutral oak) where the wine underwent malolactic fermentation. Once MLF was complete, each barrel had its lees stirred for the first 3 months of aging to achieve roundness and structure and to help naturally soften the wine. Overall, the wine was aged for approximately 11 months in oak.

Tasting Notes:

This Syrah boasts a gorgeous dark color with aromatics of blackberry puree, black olive, and pomegranate. The flavors are rich and bountiful. Undertones of smoked meats, anise, white pepper, and exotic spices add interest and complexity to the palate. The finish is smooth with lush tannins and a perfect balance of oak and dark fruits. Enjoy now through 2030 with optimal maturity in 2027.