

# LONE BIRCH

## 2020 Cabernet Sauvignon



### Enological Data:

Alcohol	14.3%
Total Acidity	5.9 g/L
pH	3.77
Case Production	2,500 cases
Bottling Date	9/29/21

*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 2020 vintage will go down as a very memorable year. The growing season was exceptional with a mild winter, warm spring, and moderate summer. Bud break occurred 2 weeks earlier than normal and veraison was well ahead of schedule too. Just as we were preparing for an early start to harvest, wildfires in the Northwest created a thick cloud of smoke over Washington State. Concerns arose about exposure to smoke. Taking a cautious approach, we delayed harvest until the smoke cleared and conducted trials to determine the effect of smoke on our grapes. Fortunately, results showed no sign of smoke taint. Proximity to the source of smoke plays a big factor, and our vineyard was a long distance away. Overall, we have not seen any impact of smoke on the 2020 vintage. Another major event of this vintage was an early frost that occurred the second week of October. Our winemaking team worked tirelessly long hours leading up to the frost. By the time our vineyards had been impacted by the cold spell, our winery was stuffed with fermenting grapes and harvest was 95% complete. All remaining grapes were then hand-harvested and sorted with an optical sorter to remove any excessive M.O.G. or bad grapes. After our wines completed alcoholic fermentation, we were very pleased with the results. We at Airfield have another stunning vintage for you to enjoy. The 2020 wines showcase an abundance of ripe fruit aromatics, low tannin profiles, and exceptionally balanced finishes.

### Winemaking:

Our Lone Birch Cabernet Sauvignon is a blend of different Cabernet blocks, each that has been carefully selected to produce a wine that is fruit forward with soft tannins. Each block was harvested at optimal maturity in late October, then sorted using an optical sorter before being sent to fermenters. 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. Going completely dry on the skins before removing the juice from the skins and sending the skins to the press to extract the remaining juice in the grapes before being sent to a variety of barrels and tanks. The wine was aged in 27% new French oak, 33% 3-year-old French oak, and 40% neutral oak for 11 months. The mixture of new and used French Oak creates a more bountiful fruit forward profile that has a nice layer of oak that will not overpower the beautiful fruit aromas of the wine.

### Tasting Notes:

Our 2020 Lone Birch Cabernet Sauvignon displays an abundance of dark and red fruit aromas. Aromas of cassis, Bing cherries, sweet plums, and hints of Beachwood carry through to the palate, which evolves into more complex flavors of licorice, pomegranate, toffee, and smoked caramel. The wine exits the palate with lush tannins, showing balanced acidity that creates an impeccably smooth finish that lingers on the palate. Enjoy now through 2030 with optimal maturity peaking around 2027.