

# LONE BIRCH

## 2020 Chardonnay



### Enological Data:

Alcohol	13.5%
Total Acidity	5.8 g/L
pH	3.55
Residual Sugar	0.8%
Case Production	2,223 cases
Bottling Date	7/13/21

*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:

The goals for this wine were fruit-focused aromatics and crisp acidity. This style is best achieved in a stainless steel tank to preserve fruitiness. The winemaking begins with a pre-sort to ensure only ideal clusters are vinified. After this, the grapes go straight to press as whole clusters. The juice is pumped to tank where it is settled for 48 hours before racking to a new tank to start fermentation. After fermentation, the wine is racked, heat and cold stabilized, filtered, and bottled under screw caps.

### Tasting Notes:

This 2020 Lone Birch Chardonnay displays a bouquet of honeysuckle and melon that leads to a crisp, dry, and refreshing palate with flavors of zesty lemon and pear. Enjoy now through 2028.

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