

LONE BIRCH

2020 Pinot Gris



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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 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 Pinot Gris is sourced from our Estate Vineyard located in the Yakima Valley. Harvested early October in the cold morning hours to help prevent pinking as Pinot Gris is a red grape varietal, then sent directly to the press to gently press the juice out without extracting color. After pressing, the juice was sent to stainless steel tanks to settle out solids, once clean the juice was racked into another stainless tank where the juice was inoculated with a special yeast strain that is specifically made for Pinot Gris. To capture the tropical and citrus fruit elements, the wine was fermented at a cool temperature of 60 degrees. Cooler ferments allow for a slower fermentation that keeps the aromatics fresh. Alcoholic fermentation took about 24 days to complete, after fermentation the wine lees were stirred back into the wine twice a month for 2 months. This process helps round out the wine and creates a smoother texture.

Tasting Notes:

Aromas of fresh lemon zest, tangerine, apricot, and peach. Bright flavors of melon and pineapple with balanced acidity exits the palate with a clean and refreshing finish.

Enological Data

Alcohol 13.3%
.2% Residual Sugar
pH 3.39
Total Acidity 5.4 g/L
Production 3,239 cases

www.lonebirchwines.com