

LONE BIRCH

2021 Cabernet Sauvignon



Enological Data:

Alcohol	14.1%
Total Acidity	6.3 g/L
pH	3.71
Case Production	3,340 cases
Bottling Date	9/2/22

*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 2021 vintage will be recorded as one the warmest in Washington State history. With a mild winter and a warm spring, we saw bud break during the second week of April, about 1-2 weeks earlier than average. Then in late June, we experienced a heat wave for approximately 6 weeks. This period of extreme heat began when the grapes were in a cluster and berry size development stage, causing grapes to stress out weeks before we vintners would prefer. Smaller berry size led to an overall 30% reduction in crop sizes for us. Nevertheless, the flavors that these smaller berries produced were phenomenal! We also saw rapid ripening at a pace we have not seen since 2015, and this created a very early start to harvest. Overall, the 2021 vintage made outstanding wine. Our white wines showcase bright fruit aromas with brisk acidity. Our red wines display dark fruit elements with structure and finesse. The wines created from 2021 will be age worthy and enjoyable in their youth and will be wines that will make a lasting impression.

Winemaking:

This wine is a blend of different Cabernet Sauvignon blocks from our estate vineyard. Each block was carefully selected to produce a wine that is fruit-forward with soft tannins. Harvested at optimal maturity in late October, the grapes were then sorted using an optical sorter, cold soaked for 48 hours, then warmed up and inoculated with several different yeast strains. During 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. Approximately $\frac{2}{3}$ of the way through fermentation, we taper the extraction and incorporate a gentler approach to create a balanced wine with lush tannins that allows the wine's fruit to be the star of the show. After fermentation, the wine was then aged in 35% new French oak, 25% 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 without overpowering the beautiful fruit aromas of the wine.

Tasting Notes:

Our 2021 Lone Birch Cabernet Sauvignon displays aromas of red currant, pie cherry, and blackberry along with underlying hints of sandalwood. The palate evolves into more complex flavors of licorice, pomegranate, and roasted savory herbs. Lush tannins and balanced acidity lead to an impeccably smooth, lingering finish. Enjoy now through 2033 with optimal maturity peaking around 2029.