

# LONE BIRCH

## 2021 Red Blend



### Enological Data:

Alcohol	14.2%
Total Acidity	5.8 g/L
pH	3.86
Case Production	1,008 cases
Bottling Date	9/6/22

*Produced in a Vegan Manner  
(No animal by-products used in  
the 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. A mild winter and warm spring led to bud break during the second week of April – about 1 to 2 weeks earlier than average. In late June, we experienced a heat wave for approximately six weeks. This period of extreme heat began when the grapes were in a cluster/ berry size development stage causing the grapes to stress out weeks before we vintners would prefer. Smaller berry sizes led to an overall 30% reduction in crop size for us. Fortunately, the flavors that these smaller berries produced were phenomenal! The rapid ripening pace led to a very early harvest start. Overall, the 2021 vintage made outstanding wine. Our white wines showcase bright fruit aromas with brisk acidity, and our red wines are age-worthy displaying dark fruit elements with structure and finesse.

### Winemaking:

This blend is comprised of 75% Cabernet Sauvignon, 15% Syrah, 5% Cabernet Franc, and 5% Malbec. Each vineyard block was harvested at optimal maturity in October and then sorted using an optical sorter before being sent to fermenters. After a 48-hour cold soak, the must was warmed up and inoculated with several different yeast strains. During alcoholic fermentation, the extraction protocol was more aggressive in the early stages to allow us to obtain most of our extraction without the harshness of alcohol. Two-thirds of the way through fermentation, we tapered off to more gentle methods to create a balanced and lush palate allowing the wine's fruit to be the star of the show. The wine was fermented dry on the skins before being pressed and sent to a variety of barrels and tanks. During barrel aging, the lees were stirred twice a month for 3 months to naturally soften the wine, build texture, and create roundness on the palate. The wine was aged in 22% new French oak, 28% 3-year-old French Oak, and 50% neutral oak for 12 months. This mixture of new, slightly used, and neutral French oak creates a more bountiful fruit-forward profile that has soft tannins and a seamless layer of oak that will not overpower the wine's beautiful fruit aromas.

### Tasting Notes:

Showcasing some of the best varietals our estate vineyard offers, this wine offers bountiful aromas of black currants, blueberry jam, roasted vanilla bean, and smoked figs. The palate is well-balanced with undertones of sweet espresso, cocoa, and toasted oak leading to a soft, smooth finish. Enjoy now through 2034 with optimal maturity peaking around 2029.

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