

LONE BIRCH

2021 Riesling



Enological Data:

Alcohol	12.4%
Total Acidity	7.6 g/L
pH	3.22
Residual Sugar	1.4%
Case Production	501 cases
Bottling Date	1/13/22

*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. During this time, we saw over 35 days of 100+ degree temperatures, with some daily highs nearing 118 degrees! 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. By the end of August, we had brought in nearly 150 tons of sparkling wine grapes. By the end of September, we had crushed every white varietal, which was beneficial for us in winemaking as we could then give 100% of our attention to red varietals. October started off with nice warm temperatures and the pace of grape harvesting was going very well with ideal ripeness and exceptional quality. By the third week of October, we saw several freezing events causing our canopies to die. With only a limited amount of fruit remaining, it was easy for us to harvest the last remaining fruit before the end of October. In the end, the 2021 vintage made outstanding wine. Our white wines showcase bright fruit aromas with brisk acidity. 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:

The grapes were sourced from a carefully selected block on our estate vineyard that really showcases how well Riesling can thrive in the Yakima Valley. Harvested in the second week of October in the early morning hours at optimal maturity, then hand sorted the grapes before being sent to the press as whole clusters to extract the juice from the grapes. After a gentle pressing, the juice was settled for 72 hours before being racked off its lees to begin fermentation. Inoculated with a special yeast strain isolated from German Riesling grapes that create and maintain the fresh fruit characteristics of the wine, we fermented at a cool temperature of 58 degrees that lasted for nearly 4 weeks before fermentation was seized to maintain the wines natural residual sugar. After Fermentation, the wines natural lees were stirred twice a month for two months to help build body and create roundness of the wine. The wine was then settled, stabilized, and filtered.

Tasting Notes:

This 2021 Lone Birch Riesling displays tropical and vibrant citrus aromas consisting of white peach and candied lemon with layers of fresh mandarin and a floral bouquet. The wine enters the palate with its bright acidity and balanced residual sugar. The wine exits the palate with balanced acidity with a slight touch natural residual sugar that leaves a vibrant, racy impression, finishing with a clean and crisp finish. Enjoy now through 2029.

www.lonebirchwines.com