

# LONE BIRCH

2012  
Chardonnay

## Varietal Composition:

100% Chardonnay

## 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 950 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:

2012 allowed the vines to ripen on schedule. The vintage got off to a slightly cool start in the spring. Temperatures quickly warmed up, and we experienced a surge of heat unit beyond normal in July, allowing the crop to develop more rapidly and meet our normal harvest windows.

## Vinification & Maturation:

Our winemaking began by hand-sorting fruit to ensure only ideal clusters were vinified. After this, the grapes were gently pressed as whole clusters. The juice was pumped to tank where it was settled and racked to a new tank for fermentation. Then a portion of the wine was transferred to neutral oak barrels for added texture and mouthfeel. After approximately five months in a combination of oak barrels and stainless steel tanks, the wine was heat and cold stabilized, filtered, and bottled.

## Tasting Notes:

**Color** – Light Straw

**Nose** – A delicate bouquet of citrus fruit.

**Palate** – Crisp and refreshing with a round mouthfeel and flavors of citrus and pear.

**Peak Drinking** – Now through 2017.

## Hand-Crafted By Winemaker:

*Marcus J. Miller*

Enological Data:	
pH	3.40
Total Acidity	8.55
Alcohol	13.8%
Residual Sugar	Dry
Harvest Date	October, 2012
Bottling Date	March 27, 2013
Cases Production	2,600 cases



560 Merlot Drive,  
Prosser, WA 99350  
ph: 509.786.7401

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