

LONE BIRCH

2009 RED BLEND

VARIETAL COMPOSITION

38% Merlot, 26% Grenache, 10% Cabernet Sauvignon, 8% Barbera, 7% Sangiovese, 6% Cabernet Franc, 5% Cinsault

VINEYARD

Our family farm dates back to the 1940s when it was founded by H. Lloyd Miller. He had an immense love for trees & planted them strategically around the farm. Over the years most of the original trees disappeared, with the exception of one Lone Birch. This Lone Birch has become a cherished landmark on our family's farm. Today, this tree stands guard over the vineyards, which lie beneath its limbs.

All of the grapes for this blend were sourced from our estate vineyard. The Merlot was planted in 1996. It has a steep South-facing slope, deep well drained Warden Silty loam soils, and an elevation of approximately 920 feet above sea level. The Cabernet Sauvignon, planted in 1989, neighbors the Merlot block, but has a slightly higher elevation with a Southwesterly orientation. Both vineyard blocks were trellised on a bilateral cordon configuration where yields were closely managed in order to intensify flavors and colors. The Grenache, Barbara, Sangiovese, and Cinsault were all sourced from a higher site at approximately 1050 feet above sea level. They are trellised on a modified Geneva double curtain configuration. Each block is intensively managed, trying to control vigor through water management and disease pressure by creating air movement within the vineyard.

VINTAGE

The 2009 vintage in Washington State was a warm one. While the average heat units for our vineyard is 2600, in 2009 we accumulated 2861 during the ripening period. By the 3rd week in September, pretty much every variety on the farm was at a brix and pH level in the harvest zone. Due to the fact that everything was ripening at once, it became a mad scramble to bring in the fruit at its ideal ripeness. This was accentuated by the freeze event that occurred on the morning of October 11th. Temperatures fell to 19 degrees in the vineyard, resulting in the rapid defoliation of our vines. This event quickened the pace of harvest as fermenters were piled sky high in the cellar to bring in the fruit before it lost its flavor. The 2009 vintage will be marked by ripe flavors, and lower acidities than normal in typically high acid varieties. While it was a hectic harvest, it is one that achieved a high quality.

WINEMAKING

Our winemaking begins with a pre-sort of the fruit to make sure only ideal clusters get vinified. After being destemmed, a gentle peristaltic pump is used to transfer the must to the fermentation vessel. The wine is fermented in 6 ton stainless steel tanks and 1 ton stainless steel fermentors. Pump-overs, Rack and Returns, and Punch-downs are used to extract tannin and color from the skin. Ideal peak ferment temperatures are 80-84 degrees. After the wine has finished fermenting it is pressed and settled for 48 hours before going to barrel. Barrels are typically 25%-35% new, and are composed of 60% French, 30% American, and 10% Eastern European. The wine goes through malolactic fermentation in barrel and then is racked. Blending occurs during the 2nd racking, usually in April. Racking continues every 3 months until the wine is finally bottled in September after 11 months in barrel. Prior to bottling, the wine is pad filtered and bottled using screw cap closures.

WINE ANALYSIS

14.80% Alcohol
3.56 pH
7.35 TA

RESIDUAL SUGAR

Dry

BOTTLING DATE

September 14, 2010

CASE PRODUCTION

2,096 cases



Hand-Crafted By Winemaker:

Marion J. Miller

COLOR Red Garnet

NOSE Spicy aroms of nutmeg and anise with primary fruit flavors of red currant and a jammy red cherry.

PALATE This medium-bodied wine has soft tannins, good acidity, and flavors of dark fruit and spice.

PEAK DRINKING Now through 2016.