

LONE BIRCH

2010 RED BLEND

VARIETAL COMPOSITION

27% Cabernet Sauvignon, 22% Syrah, 20% Malbec, 15% Grenache, 7% Dolcetto, 4% Barbera, 3% Cinsault, 1% Merlot, 1% Pinot Noir

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.

100% of the grapes for this blend were sourced from our estate vineyard. The soil is well drained Warden Silty loam layered over Basalt rock. The elevation ranges from 920 to 1050 feet above sea level. Depending of the variety, the vineyard blocks are trellised with either a bilateral cordon configuration or a modified Geneva double curtain. The vines vigor is controled through deficit irrigation management. Fruit health and flavors are influenced by our canopy management techniques that include leaf removal, shoot positioning, and crop thinning. The yields were closely managed in order to intensify flavors and colors.

VINTAGE

After a timely bud break in April, the 2010 Spring & Summer were both unseasonably cool, creating stresses with many varieties. These reduced temperatures set harvest behind schedule by 14 days. Much needed warming from September to late October allowed for ripening and flavor development. Cool, wet weathers returned at the end of October creating a rush to finish what had already become a shortened harvest. Despite the challenges brought forth by Mother Nature, the 2010 vintage proves to have yielded fruit with great flavor profiles, lower alcohol concentrations, and exuberant acidity.

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

13.8% Alcohol
3.48 pH
6.9 TA

RESIDUAL SUGAR

Dry

BOTTLING DATE

September 12, 2011

CASE PRODUCTION

2,298 cases



Hand-Crafted By Winemaker:

Marion D. Miller

COLOR Red Garnet

NOSE An integrated bouquet of dark cherry, spice, & toasted oak.

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

PEAK DRINKING Now through 2017.