

LONE BIRCH

2012 | Pinot Gris | Yakima Valley

VARIETAL COMPOSITION

100% Pinot Gris

VINEYARD

Our family farm dates back to the 1940s when it was founded by H. Lloyd Miller. He had an immense love for trees and 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.

Pinot Gris is a cool climate variety so these vines are situated in the coldest area of our Black Rock Vineyard. Planted in 2007, this vineyard block resides in the flood plane of Black Rock Creek. The vineyard is Southwesterly oriented, has gently sloping Warden Silty loam soil, & because of the flood plane, it is quite shallow & cobbly in nature. The vines are trellised on a bilateral cordon configuration. Due to the young age of the vines, the canopy was light and no leafing or shoot positioning was necessary. The yield was also light, generating 1.5 tons per acre.

VINTAGE

The 2012 vintage began with a cool spring, resulting in slower than normal bud development. As we moved into April, temperatures warmed, stimulating rapid bud break. The duration between bud break in the earliest varieties to the latest was approximately two weeks, which was much more rapid than the 2010 and 2011 vintages. This resulted in a higher level of uniformity than in prior vintages, and it made vineyard management less difficult. The year remained cooler than normal through June. Once July arrived, heat units began to surge beyond normal, allowing the crop to develop more rapidly. Veraison was observed in early August, however, with repeated 100-degree maximums being logged, vines' responses to those temperatures actually inhibited maturation. The net result of all of these influences was that harvest dates were within their normal windows.

WINEMAKING

The goals for this wine were fruit-focused aromatics and crisp acidity. This style is best achieved in a stainless steel tank to preserve fruitiness. The winemaking begins with a pre-sort to make sure only ideal clusters are vinified. After this, the grapes go straight to press as whole clusters. The juice is pumped to tank where it is settled for 48 hours before racking to a new tank to start fermentation. Fermentation is started in tank and is kept at 60 degrees throughout fermentation. The wine is fermented to the desired dryness and then SO₂ is added and the temperature is dropped to 40 degrees. After racking off of the yeast the wine is heat and cold stabilized. The wine is then filtered and bottled under screw caps at the end of May

WINE ANALYSIS

13.1% Alcohol
3.35 pH
7.95 TA

RESIDUAL SUGAR

1.6%

BOTTLING DATE

March 12, 2013

CASE PRODUCTION

4,018 cases



Hand-Crafted By Winemaker:

Marion D. Miller

- COLOR** Light Straw
- NOSE** Enticing bouquet of tropical fruit
- PALATE** Medium bodied with luscious flavors of pineapple, pear, white peach, & zesty citrus fruit
- PEAK DRINKING** Now through 2015