

LONE BIRCH

2013
Pinot Gris



560 Merlot Drive,
Prosser, WA 99350
ph: 509.786.7401

Varietal Composition:

100% Pinot Gris

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:

The 2013 vintage was the warmest since 2003. Harvest began in late August, which was the earliest that we had ever experienced at Airfield Estates. Temperatures cooled off by mid-September, causing the ripening process to slow in the vineyard. Eventually the vines adjusted to the cool temperatures and picking proceeded steadily at normal pace. The overall result was ripe fruit without excessively high alcohols or overripe flavors. This vintage provided solid crop yields with no fruit shortages. Every vineyard block met its estimate.

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. After approximately five months 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, round mouthfeel, with citrus & pear flavors

Peak Drinking – Now through 2017

Hand-Crafted By Winemaker:

Marion Z. Miller

Enological Data:

pH	3.71
Total Acidity	6.6
Alcohol	13.8%
Residual Sugar	Dry
Harvest Date	October, 2013
Bottling Date	March 14, 2014
Cases Production	4,500 cases

www.lonebirchwines.com