

LONE BIRCH

2014
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 2014 vintage in the Yakima Valley was marked by sunshine and warmth during the harvest period; it accumulated much more heat units than in recent vintages. In years like 2014, where the temperatures were above average and rainfall was scarce all year from bud-break through harvest, the vintage situation is ideal. The vines slowly and gradually adapt to the warmth and the drought and produce naturally concentrated and dense wines at their own pace rather than being rushed, increasing their quality. The 2014 grapes gave way to naturally dark purple-red color wines that speak to the dry and hot year of 2014 and although it is believed that warm vintages are not good for acidity levels, the result in our 2014 wines are that they have very balanced acidities and moderated alcohol levels.

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 2019

Hand-Crafted By Winemaker:

Marion D. Miller

Enological Data:

pH	3.29
Total Acidity	6.25
Alcohol	13.9%
Residual Sugar	Dry
Harvest Date	October, 2014
Bottling Date	May 5, 2015
Cases Production	5,060 cases

www.lonebirchwines.com