

LONE BIRCH

2015
Riesling



560 Merlot Drive,
Prosser, WA 99350
ph: 509.786.7401

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 830 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:

2015 was the warmest year we have had on record in Washington state, with above average temperatures throughout the growing season. The Yakima Valley saw over 3,150 Growing Degree Days, which was significantly higher than the long-term average. The warm temperatures led to an early bud break, bloom, and harvest occurring two to three weeks ahead of historical averages.

Vinification & Maturation:

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 into tank where it is settled for 48 hours before racking to a new tank to start fermentation. The wine is fermented at 60°F until it has reached the desired dryness and then sulfur dioxide is added and the temperature is dropped to 40°F. After racking off the yeast, the wine is heat and cold stabilized, filtered and bottled.

Tasting Notes:

Color – Light Straw

Nose – A delicate perfumed, floral bouquet

Palate – Slightly sweet with flavors of white peach and citrus

Peak Drinking – Now through 2021

Hand-Crafted By Winemaker:

Enological Data:

Alcohol	12.4%
pH	3.09
TA	6.40
Residual Sugar	2.50%
Cases Production	1,703 cases

www.lonebirchwines.com