

LONE BIRCH

2018 Riesling



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:

The 2018 vintage was characteristic of Washington State with a mild winter and very hot summer. Temperatures in March and April were slightly above average, leading to bud break mid-April. A warm spring provided perfect growing conditions for the vines. Our meticulous viticultural practices allowed us to manage vigorous growth throughout the season so the plants reached optimal crop yield goals for each block. The hot summer allowed grapes to reach full maturity and ripeness levels far exceeding anything we saw in 2017 or 2016. White grape varieties received significant sun exposure creating bountiful aromatics with balanced acidity. The red grape varieties made wines that are luxurious with dark fruit aromas and silky tannins. The 2018 vintage will be one to enjoy for many years to come.

Winemaking:

Our 2018 Airfield Riesling is made in the fashion called Kabinett, this style is when the grapes are harvested early in their sugar development yet has the flavors, ripeness and brisk acidity we are looking for. The goal is to create a wine that is lower in alcohol with brisk acidity and balanced natural residual sugar. Harvested in early October, the grapes were not de-stemmed and were sent directly to the press as whole clusters. After gentle pressing, the wine was settled for 72 hours before being racked off its lees to begin fermentation. To maintain the fresh fruit characteristics of the wine, we fermented at a cold temperature of 56 degrees that lasted for nearly 4 weeks before fermentation was seized to maintain the wines natural residual sugar.

Tasting Notes:

This Riesling exhibits a perfumed floral bouquet leading to flavors of white peach and pear.

Enological Data

Alcohol 12.7%
pH 3.11
Total Acidity 7.9 g/L
Residual Sugar 2%
Production 1,343 cases

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