

LONE BIRCH

2019 Cabernet Sauvignon



Enological Data:

Alcohol	13.9%
Total Acidity	6.2 g/L
pH	3.71
Case Production	2,796 cases
Bottling Date	9/17/20

*Produced in a Vegan Manner
(No animal byproducts used
in production of this wine)*

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 2019 vintage started off with a very mild winter, then out of nowhere, we saw record snow accumulations in late February that lasted until early March. Thankfully, this did not affect buds on the dormant grapes, but it did delay bud break by approximately 2 weeks, which had some residual affects on the overall ripening process. We did see a decent amount of heat accumulation, but the 2019 vintage will go down as a cooler vintage for Washington State. Our typically amazing Octobers was very trying for us with not just one but two freezing periods that made our winemaking decisions ever more challenging. The first frost we saw we were happy with the results thinking we have escaped a terrible outcome in the vineyards, and then 9 days later we were hit very hard and we saw considerable frost damage to all our grapes. As we are seasoned winemakers, we took this challenge head on and decided to purchase brand new state-of-the-art equipment including an optical sorter that would eject bad and damaged grapes before any of these grapes went into a fermenter or press. The new equipment worked as amazing for us and the results in the wines are more than pleasing for us as well. Challenging vintages like 2019 really let you know as a winemaker what you are made of, and we at Airfield Estates not only took this challenge head on, but we excelled and the wines we produced from this vintage are going to be more consumer-friendly with higher acidity and lower alcohols but the fruit aspect is exceptional.

Winemaking:

Our Lone Birch Cabernet Sauvignon is a blend of different Cabernet blocks, each that has been carefully selected to produce a wine that is fruit forward with soft tannins. Each block was harvested at optimal maturity in late October, then sorted by hand before being destemmed and sent to a fermenter. Each block was then cold soaked for 48 hours then warmed up and inoculated with several different yeast strains. During alcoholic fermentation, the extraction protocol was more aggressive early on before alcohol was present. This allowed us to obtain most of our extraction without the harshness of alcohol, then about 2/3 of the way through alcoholic fermentation, we tapered off the extraction and had a gentle approach that allowed the wine's fruit to be the star of the show and to obtain a balanced and lush palate. After fermentation, the wine was aged for 11 months in 20% new French oak, 35% 3-year-old French oak, and 45% neutral oak. The combination of new, used, and neutral oak creates a more bountiful fruit-forward profile that has a nice layer of oak that will not overpower the wine's beautiful fruit aromas.

Tasting Notes:

The 2019 Lone Birch Cabernet Sauvignon displays an abundance of ripe red fruits. Aromas of pomegranate, pie cherries, and plums are layered with hint of savory roasted herbs. The palate evolves into more complex flavors of beechwood, acai berries, black tea, and smoked caramel. The wine exits the palate with lush tannins, balanced acidity, and a long, impeccably smooth finish that lingers on the palate. Enjoy now through 2030 with optimal maturity peaking around 2027.

www.lonebirchwines.com