

LONE BIRCH

2020 Syrah



Enological Data:

Alcohol	14.3%
Total Acidity	5.6 g/L
pH	3.87
Case Production	1,351 cases
Bottling Date	9/8/21

*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 2020 vintage will go down as a very memorable year. The growing season was exceptional with a mild winter, warm spring, and moderate summer. Bud break occurred 2 weeks earlier than normal and veraison was well ahead of schedule too. Just as we were preparing for an early start to harvest, wildfires in the Northwest created a thick cloud of smoke over Washington State. Concerns arose about exposure to smoke. Taking a cautious approach, we delayed harvest until the smoke cleared and conducted trials to determine the effect of smoke on our grapes. Fortunately, results showed no sign of smoke taint. Proximity to the source of smoke plays a big factor, and our vineyard was a long distance away. Overall, we have not seen any impact of smoke on the 2020 vintage. Another major event of this vintage was an early frost that occurred the second week of October. Our winemaking team worked tirelessly long hours leading up to the frost. By the time our vineyards had been impacted by the cold spell, our winery was stuffed with fermenting grapes and harvest was 95% complete. All remaining grapes were then hand-harvested and sorted with an optical sorter to remove any excessive M.O.G. or bad grapes. After our wines completed alcoholic fermentation, we were very pleased with the results. We at Airfield have another stunning vintage for you to enjoy. The 2020 wines showcase an abundance of ripe fruit aromatics, low tannin profiles, and exceptionally balanced finishes.

Winemaking:

The fruit for this wine was sourced from Syrah blocks on our estate vineyard that are well known for delivering complex dark fruit aromas with jam-like flavors and a soft, silk-like palate. Harvested in the middle of October, the grapes were destemmed but not crushed, then pumped to various size stainless steel fermenters. The juice was cold soaked for 72 hours, then warmed and inoculated for alcoholic fermentation. Warm fermentation temperatures peaking at 90 degrees allowed for the optimal extraction of flavors for this wine. Fermented dry on the skins lasting about 13 days, the wine was separated from the skins and the skins were sent to the press to gently extract any remaining juice from the skins. After a settling period, the wine was then sent to a variety of French oak barrels and inoculated for malolactic fermentation, with 20% being new French oak and the remaining 80% neutral French oak. The new oak provides complexity and layers of creaminess while the neutral oak showcases the dark fruit nature of the wine. The lees were stirred twice a month for two months to help create a richer, rounder mouthfeel while naturally softening the wine. Aged for 11 months in French oak before being racked out of barrels and prepped for bottling.

Tasting Notes:

Our 2020 Lone Birch Syrah displays gorgeous dark color with aromatics of plums and blackberry jam interwoven with rich layers of black olive. The palate is rich and bountiful in flavor showcasing layers of smoked meats, anise, and white pepper. The finish is smooth with lush tannins and a perfect balance of oak and dark fruits that envelops the palate with rich layers of exotic spices, followed by a lingering, lush finish that exhibits the gorgeous fruit elements with just a touch of French oak. Enjoy now through 2030.

www.lonebirchwines.com