

LONE BIRCH

PINOT GRIS

2022 | YAKIMA VALLEY

ESTATE GROWN



ENOLOGICAL DATA

- 13.3% Alcohol
- 3.48 pH
- 6.1 g/L TA
- 3,800 Cases
- Bottled on 6/2023

MADE IN A VEGAN MANNER

*No animal byproducts used
in production of this wine.*

ABOUT US:

For over four generations, our family has farmed in the Yakima Valley. A prominent landmark on our farm is the old Lone Birch Tree nestled within our vineyard. This tree offers shade to workers, serves as a guide to lost travelers, and, above all, inspires our family. Planted by our great-grandfather, who cherished nature and upheld land stewardship, this symbolic birch tree constantly reminds us of our dedication to environmental care, carbon footprint reduction, sustainable farming practices, and the preservation of our farm for future generations.

VINEYARD:

Lone Birch Wines are sourced exclusively from our sprawling 830-acre estate vineyard nestled along the foot-hills of the Rattlesnake Mountains within the Yakima Valley AVA of Washington State. With a bountiful 190-day growing season, our vineyard guarantees a gradual and even fruit maturation process. In this high desert environment, the warm days and cool nights fosters vine growth that achieves an exquisite balance, resulting in luscious fruit flavors and abundant natural acidity.

VINTAGE:

In Washington State, 2022 was a roller coaster of a vintage. Although the winter was mild, it stretched into spring, accompanied by early frost periods and wintry conditions in April. The cooler spring caused significant delays in bud break, pushing the vintage several weeks behind the norm for Washington State. To ensure a ripe harvest, we employed techniques such as reducing clusters per vine and increasing sun exposure. By mid-July, temperatures began to rise leading to rapid growth. The hot late summer combined with a warm fall (one of the warmest falls in Washington State's history) extended the growing season, allowing the grapes to reach optimal ripeness. Despite the nearly three-week delay compared to a typical Washington State harvest, there were no fall frost events, providing the grapes with ample hangtime on the vines and achieving exceptional ripeness with delightful flavors. This 2022 vintage showcases abundant fruit aromas, ripe flavors, balanced acidity, and gentle tannins.

WINEMAKING:

This Pinot Gris was crafted with great care and attention to detail resulting in a well-balanced, fruit-driven, and approachable style. Harvested in late September during the cool morning hours to prevent coloration, the Pinot Gris grapes were then sent directly to the press. After a gentle pressing, the juice underwent a 72-hour cold settling process before being separated from the solids to initiate fermentation. Inoculated with a special yeast strain, the wine was fermented in stainless steel tanks at a cool temperature of 60 degrees, allowing the fresh fruit aromas to be prominently showcased. The fermentation process lasted 26 days, resulting in a dry wine. Without undergoing malolactic fermentation, this wine emphasizes a bright and balanced palate with fresh acidity. The wine's lees were stirred twice a month for two months to enhance its roundness. Next, the wine was transferred to concrete tanks for one additional month of aging. This time in concrete helped achieve more lifted aromatics and roundness on the palate before the wine was stabilized, filtered, and bottled.

TASTING NOTES:

This refreshing, light-bodied Pinot Gris reveals fresh melon aromas layered with tangerine, lemon peel, and a touch of peach puree. The palate bursts with vibrant flavors of grapefruit and candied pineapple followed by intriguing stone fruit notes, a touch of minerality, and crisp, balanced acidity on the finish. Best enjoyed from now until 2027, with optimal maturity in 2025.

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