

LONE BIRCH

2022 Riesling



Enological Data:

Alcohol	12.6%
Total Acidity	7.2 g/L
pH	3.24
Residual Sugar	1.3%
Case Production	625 cases
Bottling Date	12/8/22

*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 2022 Vintage in Washington State was a roller coaster of a vintage. A mild winter extended into the Spring with early frost periods and winter like conditions in April. The cooler spring delayed bud break a few weeks behind a normal Washington State vintage. The cool spring also caused much delayed growth in the vineyards leading us to managed our vineyards meticulously in order to ensure we would have a ripe harvest. By lowering clusters per vine and creating more exposure enabled us to ensure a ripe vintage. By mid-July, temperatures finally started warming up, these warm temperatures created almost record growth in a short amount of time, this also led to one of the warmest falls in Washington State history. The hot late summer and warm fall led to an extended growing season allowing the grapes to reach their optimal ripeness. The vintage overall was delayed nearly 3 weeks from a typical Washington State harvest, but with the warm fall, we did not see any fall frost events which allowed the grapes to have extended hangtime on the vines and achieving optimal ripeness with amazing flavors. The 2022 Vintage will display ripe flavors, bountiful fruit aromas with balanced acidity, the wines created will be ones to enjoy fresh and also have the ability to cellar for many years to come.

Winemaking:

Our 2022 Riesling is 100% sourced from our Estate Vineyard located in the heart of the Yakima Valley. Selected from a carefully chosen block that really showcases how well Riesling can thrive in the Yakima Valley. Harvested in the second week of October in the early morning hours at optimal maturity, then hand sorted to remove any bad grapes and M.O.G before being sent to the press as whole clusters to extract the juice from the grapes. After a gentle pressing, the juice was settled for 72 hours before being racked off its lees to begin fermentation. Inoculated with a special yeast strain isolated from German Riesling grapes that create and maintain the fresh fruit characteristics of the wine, we fermented at a cool temperature of 58 degrees that lasted for nearly 4 weeks before fermentation was seized to maintain the wines natural residual sugar. After fermentation, the wines natural lees were stirred twice a month for two months to help build body and create roundness of the wine. The wine was then settled, stabilized, and filtered.

Tasting Notes:

Our 2022 Riesling offers luscious aromatics that are fresh and lively. Aromas of honey, ripe apricots, white peach and hints of mandarin. The wine enters the palate showcasing its bright acidity evoking secondary flavors of starfruit, kiwi juice and hints of lemon zest enveloped in a floral bouquet. The wine exits with bright and balanced acidity with a slight touch natural residual sugar that leaves a vibrant, racy impression; leaving a clean and crisp finish. Enjoy now through 2032.

www.lonebirchwines.com