

# LONE BIRCH

## CABERNET SAUVIGNON

2022 | YAKIMA VALLEY

ESTATE GROWN



### ENOLOGICAL DATA

- 13.9% Alcohol
- 3.79 pH
- 5.9 g/L TA
- 3,400 Cases

### 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:

Our Lone Birch Cabernet Sauvignon is a blend of different Cabernet blocks, each block carefully selected to produce a fruit-forward wine with soft tannins. The grapes were harvested at optimal maturity in late October, sorted using an optical sorter, sent to fermenters, cold-soaked for 48 hours, and warmed up and inoculated with several different yeast strains. During alcoholic fermentation, the extraction protocol was more aggressive early on to obtain most of our extraction without the harshness of alcohol; then, about 2/3 of the way through alcoholic fermentation, we tapered off to a gentle approach that allowed the fruit to be the star of the show. Once pressed, the wine was barrel-aged for 11 months in 20% new French oak, 25% 3-year-old French oak, and 55% neutral oak. The mixture of new French oak with slightly used French oak and neutral French oak creates a more bountiful fruit-forward profile with a nice layer of oak that will not overpower the wine's beautiful fruit aromas.

### TASTING NOTES:

Our 2022 Lone Birch Cabernet Sauvignon is a full-bodied wine that showcases an abundance of dark and red fruit aromas. Aromas of black currant and cassis with blackberry jam are layered with hints of seared sandalwood and graphite. The palate evolves into more complex flavors of licorice, pomegranate, and cherry. The wine exits the palate with lush tannins, showing weight, texture, and balanced acidity, creating a long, impeccably smooth finish. Enjoy now through 2033, with optimal maturity peaking around 2029.

[WWW.LONEBIRCHWINES.COM](http://WWW.LONEBIRCHWINES.COM)

4701 BETHANY RD, SUNNYSIDE, WASHINGTON