

LONE BIRCH

CHARDONNAY

2022 | YAKIMA VALLEY

ESTATE GROWN



ENOLOGICAL DATA

- 13.4% Alcohol
- 3.51 pH
- 6.0 g/L TA
- 788 Cases
- Bottled on 6/8/23

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:

The vineyard block designated for this wine was carefully selected from our estate vineyard based on its perfect balance of acidity and fresh fruit flavors. The Chardonnay grapes were harvested at optimal ripeness in early September and sent directly to the press for a gentle pressing. Following a 72-hour cold setting period, the juice was rack off the solids and ready for fermentation. A special yeast strain was used, and the wine was fermented at a cool temperature of 60 degrees in stainless steel tanks. This temperature control played a vital role in preserving the wine's crisp, fruit-forward aromas. The wine was fermented dry, taking about 28 days to complete, and we skipped malolactic fermentation to ensure a bright and well-balanced palate with refreshing acidity. To improve the wine's roundness and mouthfeel, we stirred the lees twice a month for two months before transferring it to concrete tanks for one final month of aging. After that, the wine was stabilized, filtered, and ready for bottling.

TASTING NOTES:

Our 2022 Lone Birch Chardonnay is a refreshing delight. With no influence from oak barrels, it showcases the pure essence of the Chardonnay grape. Fresh aromas of pear and honeydew melon are complemented by subtle notes of honey and a floral bouquet. The palate is light-bodied and filled with vibrant flavors of cantaloupe, apples, and lemon zest. The wine is marked with balanced acidity, creating a clean, crisp, fruit-forward finish. Enjoy now through 2029, with optimal maturity in 2026.

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4701 BETHANY RD, SUNNYSIDE, WASHINGTON