

LONE BIRCH

2022 Rosé



Enological Data:

Alcohol	12.8%
Total Acidity	6.0 g/L
pH	3.41
Residual Sugar	0.6%
Case Production	1,320 cases
Bottling Date	3/3/23

*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:

This rosé is comprised of 100% Syrah. Harvested towards the end of September, the Syrah block that we selected for this wine displayed bright red fruit flavors along with balanced acidity. Once harvested, the grapes were sent to the press to extract just the right amount of color, our goal is to create a Provence Style rosé, with a salmon like color to the finished product. After pressing, the juice was cold settled for 72 hours before being racked off its solids to begin fermentation. Inoculated with a special rosé yeast strain, the wine was fermented in stainless steel tanks at a cool temperature of 58 degrees. The cooler temperature ferment allows the wine's fresh red fruit aromas to really be showcased in the wine. Fermented for 24 days before we seized the fermentation with only a touch of natural residual sugar. Leaving just a bit of residual sugar helps balance the wine's natural acidity to create a wonderfully rounded and balanced wine. After fermentation, the wine's lees were stirred for one month to help build roundness in the wine. The wine was then stabilized, filtered, and prepped for bottling.

Tasting Notes:

Our Rosé is a refreshing, light-bodied, and delightful wine displaying bright aromas of fresh cherry, raspberry jam, watermelons, and a zest of kiwi. The palate continues to be generous with bright flavors of candied strawberries, pomegranate, and red licorice. The wine finishes off with impeccably balanced acidity and just a touch of natural residual sugar, exiting the palate with a crisp, clean finish. Enjoy now through 2026.

www.lonebirchwines.com