

# LONE BIRCH

## SYRAH

2022 | YAKIMA VALLEY

ESTATE GROWN



### ENOLOGICAL DATA

- 14.2% Alcohol
- 3.88 pH
- 5.6 g/L TA
- 1,811 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:

This wine was sourced from Syrah blocks on our estate vineyard known for complex dark fruit aromas and jam-like flavors. Harvested in mid-October, the grapes were destemmed, sorted, cold-soaked for 48 hours, then warmed and inoculated for alcoholic fermentation. Fermented at peak temperatures of 90 degrees for optimal flavor extraction, the wine was aerated early and tapered off to maintain a soft, velvet-like palate. After fermenting dry on the skins for 13 days, the wine was pressed and sent to French Oak barrels for malolactic fermentation (15% new French oak, 30% 2-3-year-old oak, and 55% neutral oak). The new oak added complexity and creaminess, while neutral oak showcased dark fruit elements. The wine's natural lees were stirred twice a month for two months to enhance richness and softness. Aged for 11 months in French oak, it was then transferred to concrete tanks for an additional month of aging, adding lifted aromatics and complexity to the final product.

### TASTING NOTES:

Our 2022 Lone Birch Syrah features aromatics of black cherries, sweet plums, and spicy black olives. The palate is rich and bountiful with ample dark fruit flavors interwoven with layers of baker's chocolate, barbecued game, licorice, and a touch of white pepper. The finish is smooth and lush with velvety tannins and a perfect balance of lightly toasted oak and dark fruits. Enjoy now through 2034 with optimal maturity in 2029.

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

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