

LONE BIRCH

CABERNET SAUVIGNON

2023 | YAKIMA VALLEY

ESTATE GROWN



ENOLOGICAL DATA

- 13.8% Alcohol
- 3.82 pH
- 5.7 g/L TA
- 3,640 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:

The 2023 vintage in Washington State is considered representative of the region's typical growing conditions. Following a mild winter, spring began on a cooler note, with record-high temperatures in mid-April spurring vine growth by the third week. Steady spring conditions supported consistent vineyard development, and careful management allowed viticulturists to achieve target crop loads and maintain optimal vine balance. June and July brought some of the hottest temperatures on record, leading to an earlier-than-usual veraison in July. The pronounced summer heat accelerated ripening, resulting in grapes with lower acidity, which can be thoughtfully balanced during winemaking. Overall, the 2023 vintage is distinguished by producing some of the ripest fruit in recent years. Wines from this harvest are expected to show intense flavors, with white varietals expressing tropical fruit notes and balanced acidity, and red wines offering refined structure, pronounced dark berry profiles, and tannins suited for both aging and immediate enjoyment.

WINEMAKING:

All Lone Birch wines are sourced from our 830-acre estate vineyard in the Yakima Valley, where a long 190-day growing season allows for slow, steady fruit maturation. Warm days and cool nights in this high desert environment create exceptional balance, producing ripe fruit flavors and vibrant natural acidity. Our Lone Birch Cabernet Sauvignon is a blend of select Cabernet blocks, each carefully chosen to create a fruit-forward wine with soft tannins. Each block was harvested at optimal maturity in late October, optically sorted, and cold soaked for 48 hours before being warmed and inoculated with multiple yeast strains. During alcoholic fermentation, a more aggressive extraction was used early on to maximize color and structure without the influence of alcohol, then tapered about two-thirds of the way through to preserve fruit expression and achieve a balanced, lush palate. The wine was fermented dry on the skins before being drained and gently pressed, then aged in a combination of barrels and tanks. The 2023 Cabernet Sauvignon was aged for 11 months in 29% new French oak, 35% three-year-old French oak, and 36% neutral oak, creating a fruit-driven profile layered with a subtle, integrated oak influence that enhances, rather than overpowers, the wine's natural aromatics.

TASTING NOTES:

Our 2023 Lone Birch Cabernet Sauvignon is a full-bodied wine that showcases an abundance of dark and red fruit aromas. Notes of black cherry, red currant, blackberry, and fresh fig lead into hints of beechwood and mocha. The palate evolves into more complex flavors of red licorice, raspberry jam, and cassis. The wine finishes with lush tannins, offering weight, texture, and balanced acidity that create a long, impeccably smooth finish that lingers on the palate. Enjoy now through 2036, with optimal maturity anticipated around 2033.

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