

LONE BIRCH

RIESLING

2023 | YAKIMA VALLEY
ESTATE GROWN



ENOLOGICAL DATA

- 12.0% Alcohol
- 3.11 pH
- 7.2 g/L TA
- 1.2% Residual Sugar
- 1,620 Cases Produced

MADE IN A VEGAN MANNER
*No animal byproducts used
in production of this wine.*

ABOUT US:

For over four generations, our family has cultivated the land in the Yakima Valley. At the heart of our vineyard stands the Lone Birch Tree, a landmark rooted in both nature and our family's heritage. Planted by our great-grandfather, who deeply valued our natural resources and land stewardship, this birch symbolizes our commitment to sustainability, environmental care, and preserving 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 started with a mild winter, a chilly spring, and then record-high temperatures in mid-April causing the vines to come to life around the third week of April. Meticulous vineyard management resulted in targeted crop loads. June and July were exceptionally hot, leading to early veraison and rapid ripening. Slightly lower acid levels were observed due to the fast ripening. Overall, the 2023 vintage was exceptional, yielding ripe grapes with amazing flavors. The white wines exhibit bright tropical fruits with balanced acidity, while the red wines have robust yet elegant flavors with refined tannins, making them suitable for both immediate enjoyment and long-term cellaring.

WINEMAKING:

This Riesling, sourced from a meticulously chosen block in our estate vineyard, highlights the Yakima Valley's exceptional suitability for this varietal. Harvested in mid-October during the cool early morning hours at peak ripeness, the grapes were carefully hand-sorted and gently pressed as whole clusters to extract the finest juice. Following a 72-hour settling period, the juice was racked off its lees and fermented with a specialized yeast strain originating from German Riesling grapes, selected to enhance and preserve the wine's vibrant fruit character. Fermentation took place at a cool 58°F over nearly four weeks and was halted to retain the wine's natural residual sugar. Post-fermentation, the wine was stirred on its lees twice monthly for two months, enhancing its body and imparting a rich, rounded texture. The wine was then settled, stabilized, and filtered, resulting in a beautifully balanced expression of Riesling.

TASTING NOTES:

Our 2023 Riesling showcases enticing aromatics of fresh mandarin orange, white peach, apricot preserves, and candied pineapple. On the palate, it bursts with flavors of starfruit, kiwi juice, and lemon curd, complemented by hints of honey and a delicate floral essence. Bright acidity is beautifully balanced with a slight touch of natural residual sugar, creating a vibrant and lively impression with a refreshingly crisp finish. Enjoy this delightful, light-bodied wine now, or cellar it until 2036 to discover its evolving complexity.

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