

# LONE BIRCH

## SYRAH

2023 | YAKIMA VALLEY

ESTATE GROWN



### ENOLOGICAL DATA

- 14.1% Alcohol
- 3.92 pH
- 5.5 g/L TA
- 1,680 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 Washington State vintage featured a mild winter, a cool start to spring, and record-high temperatures in mid-April that prompted vine growth. Consistent spring conditions supported steady vineyard development, while a particularly hot June and July led to early veraison and rapid ripening. Overall, the vintage produced some of the ripest, most flavorful fruit in recent years. White wines showcase tropical fruit with balanced acidity, while red wines offer dark berry flavors, refined tannins, and an elegant structure suitable for enjoying now or cellaring.

### WINEMAKING:

Our 2023 Syrah is sourced from estate-grown grapes in the Yakima Valley AVA, selected for their dark fruit character, jammy flavors, and soft texture. Harvested in mid-October, the grapes were optically sorted, cold-soaked, and fermented in stainless steel to achieve optimal flavor extraction while preserving a smooth palate. The wine aged for 11 months in a combination of new, seasoned, and neutral French oak, adding complexity while allowing the dark fruit to shine. Regular lees stirring enhanced its richness and mouthfeel before a final month in concrete added lifted aromas and additional layers of complexity.

### TASTING NOTES:

The 2023 Lone Birch Syrah opens with aromas of sweet Bing cherry, dried plum, orange oil, and subtle licorice. The rich, complex palate offers notes of baker's chocolate, smoked meats, soy sauce, and white pepper. Lush tannins, lightly toasted oak, and dark fruit create a smooth, velvety finish. Enjoy rosso now through 2037. Request, with multiline peak maturity anticipated in 2032.

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

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