

LONE BIRCH

CABERNET SAUVIGNON

2024 | YAKIMA VALLEY

ESTATE GROWN



ENOLOGICAL DATA

- 100% Cabernet Sauvignon
- 14.0% Alcohol
- 3.75 pH
- 5.8 g/L TA
- 8,100 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 2024 vintage in Washington State was cooler than recent years, yet exceptionally promising. A mild winter gave way to a chilly spring, with consistent bud break across our Estate Vineyard by the third week of April. Below-average temperatures continued through June, delaying vine growth and veraison, while warmer conditions in July, August, and September supported steady ripening. The slower season resulted in elevated acidity and an average ripening delay of approximately two weeks. A beautiful fall with delayed frost allowed the grapes additional hang time to reach optimal ripeness and maturity. Overall, the 2024 vintage produced remarkably ripe fruit, particularly among the red varieties. White wines showcase bright tropical aromas, stone fruit flavors, and brisk, balanced acidity, while the reds offer dark berry flavors, refined tannins, pronounced acidity, and a robust yet elegant structure. These exceptional wines can be enjoyed in their youth or cellared for years to come.

WINEMAKING:

Our 2024 Cabernet Sauvignon is crafted exclusively from grapes grown in select, top-performing blocks of our Estate Vineyard in the Yakima Valley. Harvested at optimal ripeness in late October, the fruit was destemmed, optically sorted, and cold-soaked for 48 hours to enhance color extraction. Multiple yeast strains and carefully managed extraction techniques helped develop rich fruit aromas, refined tannins, and a plush, rounded mouthfeel. After an average of 16 days fermenting on the skins, the wine was gently pressed and transferred to French oak barrels for malolactic fermentation. The wine was aged for 18 months in 100% French oak—27% new, 60% two- to three-year-old, and 13% neutral—with twice-monthly lees stirring during the first three months to enhance its structure, texture, and harmonious oak integration.

TASTING NOTES:

The 2024 Cabernet Sauvignon presents a sophisticated, full-bodied profile that appeals to a wide range of palates. Aromas of dark cassis, bramble berry, and red currant are complemented by nuanced layers of seared beechwood and subtle notes of graphite. The palate displays both strength and refinement, revealing secondary flavors of sweet cocoa, blackberry jam, and cola. The finish is distinguished by smooth, polished tannins and well-balanced acidity, which accentuate the wine's dark berry character and leave a lasting impression of a harmonious, sweet berry melody. Enjoy now through 2040, with peak maturity anticipated around 2035.

WWW.LONEBIRCHWINES.COM

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