

LONE BIRCH

CHARDONNAY

2024 | YAKIMA VALLEY

ESTATE GROWN



ENOLOGICAL DATA

- 12.9% Alcohol
 - 3.47 pH
 - 5.9 g/L TA
 - 2,000 Cases
- 100% Stainless Steel Fermented and aged
- 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 defined by cooler conditions, creating a unique and noteworthy growing season. A mild winter was followed by a chilly spring, with bud break occurring by the third week of April and slightly delayed vine growth due to below-average temperatures. Careful vineyard management ensured balanced crop loads, while a cool June gave way to warmer July and August conditions that supported development. Veraison occurred later than usual but was complete by mid-August, and a warm September extended ripening, resulting in a slight delay in harvest and higher natural acidity. Favorable autumn conditions, including delayed frosts, allowed for extended hang time and optimal ripeness. Overall, the 2024 vintage is considered exceptional, producing wines with vibrant aromatics, balanced acidity, refined structure, and strong aging potential.

WINEMAKING:

All Lone Birch wines are crafted exclusively from fruit grown on our 830-acre estate vineyard in the Yakima Valley, where a long 190-day growing season allows for slow, consistent fruit maturation. Warm days and cool high-desert nights create optimal balance, producing ripe fruit flavors alongside vibrant natural acidity. The Chardonnay blocks selected for this wine were harvested in early October at peak ripeness, showing bright fruit character and balanced acidity. After harvest, the grapes were gently pressed, and the juice was cold settled for 72 hours before being racked off solids to begin fermentation. A specially selected Chardonnay yeast strain was used, with fermentation taking place in stainless steel tanks at a controlled 60°F to preserve fresh fruit aromatics. The wine fermented dry over 24 days and did not undergo malolactic fermentation, maintaining its bright acidity and lively palate. Following fermentation, the lees were stirred twice monthly for three months to enhance texture and roundness, then the wine was aged for an additional month in concrete tanks before stabilization and filtration, contributing to lifted aromatics and a refined, balanced finish.

TASTING NOTES:

The 2024 Lone Birch Chardonnay is a refined, light-bodied wine with notable freshness. Distinct notes of cantaloupe and pear juice are complemented by aromas of honeydew melon and Honeycrisp apple, with a subtle hint of lavender. On the palate, it offers well-balanced acidity and vivid flavors of lemon oil and gooseberry, leading to a clean, crisp finish. Enjoy now through 2032, with peak maturity anticipated around 2029.

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