

LONE BIRCH

PINOT GRIS

2024 | YAKIMA VALLEY

ESTATE GROWN



ENOLOGICAL DATA

- 12.8% Alcohol
- 3.53 pH
- 5.8 g/L TA
- 3,000 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 Washington State vintage was cooler than recent years, resulting in slower ripening and elevated acidity. A mild winter was followed by a cool spring and early summer, with consistent bud break occurring in late April. Warmer temperatures arrived in July and August, while a beautiful fall and delayed frost allowed the grapes additional hang time to reach optimal maturity. Overall, 2024 was an exceptional vintage. White wines showcase bright tropical aromas, stone fruit flavors, and brisk acidity, while the reds offer dark berry character, refined tannins, and an elegant structure. These wines are approachable in their youth with excellent aging potential.

WINEMAKING:

All Lone Birch wines are crafted from estate-grown fruit from our 830-acre vineyard in the Yakima Valley. Warm days, cool nights, and an extended growing season allow the grapes to develop vibrant fruit flavors while retaining fresh acidity. Harvested during the cool morning hours in late September, the Pinot Gris is gently pressed and fermented in stainless steel at a cool temperature to preserve its fresh aromatics. Following fermentation, the lees are stirred for two months before the wine is aged briefly in concrete, adding roundness, texture, and aromatic complexity.

TASTING NOTES:

Our 2024 Lone Birch Pinot Gris is a light-bodied, beautifully balanced wine with aromas of peach juice, fresh mandarin, lemon curd, and subtle hints of candied pineapple. On the palate, vibrant flavors of kiwi and key lime are complemented by delicate notes of lavender and refreshing acidity. Enticing layers of stone fruit carry through the clean, crisp finish. Enjoy now through 2032, with optimal maturity expected in 2029.

WWW.LONEBIRCHWINES.COM

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