

LONE BIRCH

RIESLING

2024 | YAKIMA VALLEY

ESTATE GROWN



ENOLOGICAL DATA

- 11.3% Alcohol
- 3.14 pH
- 6.8 g/L TA
- 1,306 Cases
- 1.1% Residual Sugar

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 naturally elevated acidity. A cool spring and early summer delayed vine development, while warmer temperatures in July, August, and September encouraged steady maturation. Favorable fall conditions and delayed frost provided additional hang time, allowing the grapes to reach optimal ripeness. Overall, 2024 was an exceptional vintage. White wines offer vibrant tropical aromas, stone fruit flavors, and brisk acidity, while the reds display dark berry character, refined tannins, and an elegant structure. These wines are approachable in their youth with excellent aging potential.

WINEMAKING:

The 2024 Lone Birch Riesling is crafted exclusively from select blocks within our estate vineyard in the heart of the Yakima Valley. Harvested at optimal maturity in early October, the grapes were carefully sorted and whole-cluster pressed before fermentation. A specialized yeast selected to preserve the Riesling's fresh varietal character was used during a cool, nearly four-week fermentation. Fermentation was stopped to retain a touch of natural residual sugar, while lees stirring added body and roundness to the palate. The wine was then settled, stabilized, and filtered before bottling.

TASTING NOTES:

The 2024 Lone Birch Riesling is a refined, light-bodied wine with bright acidity and expressive tropical aromas. Notes of lemon zest, dried mandarin, peach, and guava lead to flavors of starfruit, kiwi, honeycomb, and delicate florals. The finish is clean and crisp, with a touch of natural residual sugar balancing its vibrant, racy acidity. Enjoy now through 2038, with peak maturity anticipated around 2033.

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