

LONE BIRCH

PINOT GRIS

2025 | YAKIMA VALLEY

ESTATE GROWN



ENOLOGICAL DATA

- 100% Pinot Gris
- 12.7% Alcohol
- 3.55 pH
- 5.5 g/L TA
- 2,800 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 2025 vintage in Washington State featured cooler conditions and a long, steady growing season. A warm spring encouraged consistent bud break and strong early growth, while a cooler June slowed development. Warm temperatures in July and August allowed the fruit to ripen gradually without extreme heat, preserving natural acidity. A mild autumn provided extended hang time, allowing the grapes to reach optimal maturity before harvest. White wines show vibrant tropical and stone fruit flavors with brisk acidity, while the reds offer dark berry notes, refined tannins, and excellent aging potential.

WINEMAKING:

All Lone Birch wines are crafted from fruit grown at our 830-acre estate vineyard in the Yakima Valley, where a 190-day growing season and warm days followed by cool nights promote ripe fruit flavors and balanced natural acidity. The Pinot Gris grapes are selected from blocks known for vibrant fruit expression and harvested during the cool morning hours in late September to prevent "pinking." After gentle pressing and 72 hours of cold settling, the juice is fermented dry in stainless steel tanks at 60°F to preserve its fresh fruit aromas. Malolactic fermentation is avoided to maintain bright acidity, while lees stirring and one month of aging in concrete tanks add roundness, texture, and enhanced aromatics before stabilization and filtration. Fermented and aged in 100% Stainless plus 1 month of concrete tank aging.

TASTING NOTES:

Our 2025 Lone Birch Pinot Gris is light-bodied and beautifully balanced, with aromas of Honeycrisp apple, fresh apricot, poached peach, and dried pineapple. Bright flavors of key lime and nectarine mingle with subtle lavender notes, while layers of stone fruit and brisk acidity create a clean, crisp finish. Enjoy now through 2040, with peak maturity expected in 2036.

SALMON



SUSTAINABLE WA
— CERTIFIED GRAPES

WWW.LONEBIRCHWINES.COM
4701 BETHANY RD, SUNNYSIDE, WASHINGTON