

LONE BIRCH

RIESLING

2024 | YAKIMA VALLEY

ESTATE GROWN



ENOLOGICAL DATA

- 100% Riesling
- 11.5% Alcohol
- 3.19 pH
- 6.9 g/L TA
- 1.1% Residual Sugar
- 750 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:

The 2025 Lone Birch Riesling is produced exclusively from carefully selected blocks in our estate vineyard in the Yakima Valley. Harvested during the cool morning hours in mid-October, the grapes were hand-sorted and gently whole-cluster pressed. After settling for 72 hours, the juice was fermented at 58°F with a specialized yeast strain selected to preserve Riesling's fresh varietal character. Fermentation lasted nearly four weeks before being stopped to retain a touch of natural residual sugar. Following fermentation, the lees were stirred twice monthly for two months to enhance body and roundness before the wine was settled, stabilized, and filtered.

TASTING NOTES:

The 2025 Lone Birch Riesling is a refined, light-bodied wine with bright acidity and expressive tropical aromas. Notes of mandarin, white peach, and green apple lead to lively flavors of starfruit, kiwi, and lemon zest, accented by a subtle mineral edge. A touch of natural residual sugar balances the crisp acidity, creating a clean finish and vibrant character. Enjoy now through 2040, with peak maturity expected around 2036.

SALMON



SAFE

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WWW.LONEBIRCHWINES.COM
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