

LONE BIRCH

ROSÉ

2025 | YAKIMA VALLEY

ESTATE GROWN



ENOLOGICAL DATA

- 100% Grenache
- 12.3% Alcohol
- 3.46 pH
- 5.8 g/L TA
- 0.61% Residual Sugar
- 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 cool 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 ripeness 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 produced from our 830-acre estate vineyard in the Yakima Valley, where warm days and cool nights promote ripe fruit flavors and balanced natural acidity. The Grenache grapes for this rosé were harvested during the cool morning hours in early October, then gently pressed to achieve a delicate, Provence-style salmon hue. After cold settling, the juice was fermented in stainless steel at 58°F to preserve its fresh red fruit aromas. Fermentation was stopped to retain a touch of natural residual sugar, balancing the wine's acidity, while lees stirring added texture and depth before bottling.

TASTING NOTES:

Our 2025 Lone Birch Rosé is a lively, light-bodied Rosé of Grenache that's refreshing, flavorful, and easy to enjoy. Bright aromas of dried strawberry, candied raspberry, fresh watermelon, and cherry juice lead to vibrant flavors of passion fruit, lime zest, red licorice, and kiwi. Balanced acidity and a touch of natural residual sugar highlight the expressive red berry flavors, leaving the palate clean and refreshed. Best served chilled, this wine can be enjoyed now through 2033, with peak maturity expected around 2029.

SALMON



SUSTAINABLE WA
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