

LONE BIRCH

2018 Pinot Gris



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Style:

This wine is handcrafted in a balanced, approachable style that showcases the quality of fruit from Washington State.

Vineyard Source:

All of the Lone Birch Wines are sourced from fruit from our 830 acre estate vineyard located in the Yakima Valley. Our vineyard site offers a long 190 day growing season, which allows for slow, steady fruit maturation. The warm days and the cool nights provided by the high desert environment allow the vines to produce exceptional balance with ripe fruit flavors and plenty of natural acidity.

Vintage:

The 2018 vintage was characteristic of Washington State with a mild winter and very hot summer. Temperatures in March and April were slightly above average, leading to bud break mid-April. A warm spring provided perfect growing conditions for the vines. Our meticulous viticultural practices allowed us to manage vigorous growth throughout the season so the plants reached optimal crop yield goals for each block. The hot summer allowed grapes to reach full maturity and ripeness levels far exceeding anything we saw in 2017 or 2016. White grape varieties received significant sun exposure creating bountiful aromatics with balanced acidity. The red grape varieties made wines that are luxurious with dark fruit aromas and silky tannins. The 2018 vintage will be one to enjoy for many years to come.

Winemaking:

Our Pinot Gris is sourced from our best performing blocks of Pinot Gris. Harvested in mid-October in the cold morning hours to help prevent pinking as Pinot Gris is a red grape variety, then sent directly to the press. After pressing, the juice was sent to stainless steel tanks to settle out solids. Once clean the juice was racked into another stainless tank where the juice was inoculated with a special yeast strain that is specifically made for Pinot Gris. In order to capture the tropical and citrus fruit elements, the wine was fermented at a cool temperature of 58 degrees. Cooler ferments allow for a slower fermentation that keeps the aromatics fresh. Alcoholic fermentation took about 29 days to complete, after fermentation the wine solids were stirred back into the wine twice a month for 2 months. This process helps round out the wine and creates a smoother texture. Once the wine was clean and stable, the wine was then sent directly to our concrete tank for additional aging. Concrete aging gives the wine more depth and roundness while incorporating a complex layer of minerality. Giving these extra steps we took to ensure this Pinot Gris will be one to remember for a long time!

Tasting Notes:

Crisp and dry, yet delightfully fruit-forward with luscious flavors of pear and a touch of peach.

Enological Data

Alcohol 13.2%
pH 3.53
Total Acidity 6.2 g/L
Production 3,816 cases

www.lonebirchwines.com