

# Lone Birch Chardonnay

## THE FACTS

**COUNTRY:** USA - WA

**REGION:** Columbia Valley - Washington

**APPELLATION:** Yakima Valley

**CEPAGE:** 100% Chardonnay

**WINEMAKING:** After pressing the juice was cold settled for 72 hours. Fermented in Stainless steel tanks. No Malo. 2 months on lees, then one month in concrete tanks.

**AGING:** 2 month on lees + 1 month in concrete tanks

**ANNUAL PRODUCTION:** 2624

## THE STORY

When H. Lloyd Miller (the great-grandfather of the current owners) began his farm in the late 1940's, he planted quite a few birch trees around the acreage. Over time, all of these trees has died....except one. That "Lone Birch" tree is a reminder of our past, and the value of caring for the land and family.

**PHILOSOPHY:** By using 100% estate grown fruit from our own farm, we can control all aspects of the quality. Along with that quality, we try to keep the prices very affordable, which allows a true "value" aspect to each of our wines.

**BIOGRAPHY:** Marcus Miller is our winemaker and the great-grandson of H. Lloyd Miller who founded the estate in the 1920's. Marcus Miller is our winemaker and the great-grandson of H. Lloyd Miller who founded the estate in the 1920's

## THE ADJECTIVES

**OVERALL:** Refreshing & crisp

**AROMAS / FLAVORS:** Crisp apple, fresh pear lathered in honey, notes of lavender

**MOUTHFEEL:** Vibrant & bright

## THE SELLING POINTS

Delightful unoaked Yakima Valley Chardonnay

**SUSTAINABILITY:** Vegan

