



AIRFIELD

E S T A T E S

2017 RED WINE



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.0% Alcohol
3.86 pH
5.9 g/L TA
224 Cases
Bottled 3/18/19

*Produced in a Vegan Manner
(No animal byproducts used
in production of this wine)*

Airfield Estates is a fourth generation family farm based in the Yakima Valley cultivating a wide range of premium grapes and crafting estate grown wines of exceptional quality. As the name suggests, Airfield Estates has ties to aviation. A portion of the family property operated as a training base for hundreds of Army Air Corps pilots during World War II. The pride, passion, and dedication of these heroes provide a great source of inspiration as we strive to pay tribute to them with our wines.

VINEYARD

Established in 1968, our estate vineyard was one of the first commercial vineyards in Washington State. Our first plantings were Riesling, Gewürztraminer, and Cabernet Sauvignon. Over the years, we have expanded to over 20 varieties spanning approximately 830 acres. Nestled on the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA, our vineyard has one of the most spectacular views of Mount Rainier and Mount Adams. These sunny slopes are blessed with a long growing period, extended summer daylight, and cool evenings that yield well-balanced, world class wines.

VINTAGE

To begin 2017, Eastern Washington was in the midst of a brutal winter that lingered on into early March. Our concerns of winter damage to the vines were alleviated towards the end of April when our vineyards came back to life with bud break. Bud break was a bit behind a normal Washington vintage, but not by much. Spring of 2017 was warm, and this led to rapid growth in the vineyards. The spring led into a perfect Eastern Washington summer with warm days and cool nights that we are keen on for a great growing season. Veraison happened around the first of August, and with all the last-minute adjustments to crop size we were very pleased. Wildfires were a great deal of concern for us, but as damaging as these fires were, thankfully our estate vineyard was not impacted by the excessive smoke we experienced in the state. Very similar to the 2016 vintage, we had a much cooler than average September that slowed the ripening process down quite a bit. This allowed the grapes to hang on the vines much longer to achieve optimal ripeness for flavor development and sugar content. This meant a later harvest season for us as we brought in the last of our grapes in early November.

WINEMAKING

This blend is comprised of 50% Merlot, 37% Cabernet Sauvignon, 7% Cabernet Franc, and 6% Petit Verdot. Each varietal in this blend was harvested at various times from mid to late October at optimal maturity and sent to various size stainless steel fermenters. The extraction approach was different for each varietal with the overall goal being to create a wine that is expressive of its varietal characteristics. After each varietal was finished with fermentation, they wines were sent to various French oak coopers and inoculated for malolactic fermentation. During this time, each barrel had its lees stirred twice a month for 2-3 months. This process gives the wine a rounder mouthfeel while naturally softening the wine. After 1 year of aging, the final blend was constructed and aged for an additional eight months. Overall, the wine was aged in 100% French Oak for 18 months (20% new, 25% 2-year-old, and 55% neutral French Oak). The goal of this blend is to have each varietal play an important part in the wine, creating complex flavors that constantly evolve with balanced oak notes and a velvet like mouthfeel.

TASTING NOTES

The 2017 Red Wine is a delightful and easy drinking Bordeaux style blend that displays dark fruit aromas of blackberry and cherry with interwoven notes of cola and espresso. Subtle tannins are balanced with secondary flavors of black licorice, dark plums, and savory herbs. The wine has a long-lasting finish with a touch of toasted oak that lingers on the palate. Enjoy now through 2026 with optimal maturity in 2023.

