



AIRFIELD

E S T A T E S

2019 LIGHTNING



Travis Maple, Winemaker

TECHNICAL DATA

13.5% Alcohol
3.69 pH
5.9 g/L TA
330 Cases

Airfield Estates is a fourth generation family farm based in the Yakima Valley crafting a wide range of 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

The 2019 Vintage threw everything it could at us winemakers. We started off with a very mild winter, then out of nowhere we saw record snow accumulations in late February that lasted until early March. Thankfully, this did not affect buds on the dormant grapes, but it did cause a delay in bud break; about 2 weeks later than normal. Delayed bud break then delays ripening overall so we did see a later than usual ripening to get to our optimal ripeness, we did see a decent amount of heat accumulation, but the 2019 vintage will go down as a cooler vintage for Washington State. Not only did we have these challenges to overcome, our typically amazing Octobers was very trying for us. We did not see one frost on our vines, but we saw two freezing periods that made our winemaking decisions ever more challenging. The 1st frost we saw we were happy with the results thinking we have escaped a terrible outcome in the vineyards, then 9 days later we were hit extremely hard and we saw considerable frost damage to all our grapes. As we are seasoned winemakers, we took this challenge head on and decided to purchase brand new state of the art equipment including an optical sorter that would eject bad and damaged grapes before any of these grapes went into a fermenter or press. The new equipment worked amazing for us and the results in the wines were more than pleasing as well. Challenging vintages like 2019 really let you know as a winemaker what you are made of. We at Airfield Estates not only took this challenge head on, but we excelled. The wines we produced from this vintage are consumer-friendly with higher acidity, lower alcohols, and exceptional fruit.

WINEMAKING

Our Lightning blend, much like all our reserve tier wines, begins in the vineyard. Sourced from our estate grown vineyard from reserve tier blocks that have been cropped to lower yields to showcase more concentrated flavors and depth of the wines. Each of these elements that went into the Lightning blend were hand-harvested at optimal maturity in late September to early October and sent directly to the press as whole clusters for a gentle pressing. After pressing and cold settling of solids for 72 hours, the juice was clean racked to exclusive French oak barrels where it was fermented cool and aged in these barrels. After fermentation, each barrel was inoculated for malo-lactic fermentation and closely monitored, the wines were then completed full malo-lactic fermentation. After fermentations were completed, the lees in each barrel were stirred twice a month for 3 months to help build body and soften the texture of the wine. Aged for 10 months in barrels before being prepped for bottling.

TASTING NOTES

A luscious blend of 70% Viognier and 30% Chardonnay that displays gorgeous aromatics reminiscent of poached pears, spiced apple pie, and hints of banana foster leading to secondary flavors of smoked pecans with floral notes. The palate is impeccably balanced with tertiary flavors of vanilla beans and toffee, exiting the palate with a long and creamy finish.

