



# AIRFIELD

ESTATES

## 2019 MALBEC



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.0% Alcohol  
3.74 pH  
6.2 g/L TA  
257 Cases

*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

The 2019 vintage 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 delay bud break by approximately 2 weeks, which had some residual affects on the overall ripening process. We did see a decent amount of heat accumulation, but the 2019 vintage will go down as a cooler vintage for Washington State. Our typically amazing Octobers was very trying for us with not just one but two freezing periods that made our winemaking decisions ever more challenging. The first frost we saw we were happy with the results thinking we have escaped a terrible outcome in the vineyards, and then 9 days later we were hit very 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 as amazing for us and the results in the wines are more than pleasing for us as well. Challenging vintages like 2019 really let you know as a winemaker what you are made of, and we at Airfield Estates not only took this challenge head on, but we excelled and the wines we produced from this vintage are going to be more consumer-friendly with higher acidity and lower alcohols but the fruit aspect is exceptional.

### WINEMAKING

Sourced from carefully selected reserve tier blocks on our estate vineyard, the Malbec was cropped to small yields to obtain ripeness and concentrated flavors. Harvested towards the end of October at optimal maturity, the grapes were sent directly to a small fermenter and cold soaked for 48 hours before inoculating with a specific yeast strain for alcoholic fermentation. Our extraction protocol was balanced between aerated pump-overs and gentle punch downs to extract the complex flavors from our Malbec while maintaining tannin extraction and balance with the wine's natural acidity. Fermented on the skins for 16 days, the grapes were then sent to the press for a gentle pressing before being sent to exclusive French oak barrels made in Chile for aging. During the first 2 months of aging, the wines lees were stirred back into the wine twice per month. This process gives the wine a rounder mouthfeel while naturally softening the wine. The wine was aged in 36% new French oak, 40% 2-year-old French oak, and 24% neutral French oak for 20 months.

### TASTING NOTES

Mesmerizing in color with almost ink-like characteristics, our 2019 Malbec displays aromatics of elderberry, dried juniper berry, boysenberry, and pine wood. The palate is smooth with secondary flavors of eucalyptus, truffles, pipe tobacco, and a touch of white pepper. The wine exits the palate with an elegant, balanced, and lengthy finish that accentuates its beautiful French oak aging. Enjoy now through 2029 with optimal maturity around 2026.

