



AIRFIELD

ESTATES

2020 MUSTANG



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.5% Alcohol
3.87 pH
5.8 g/L TA
341 cases produced

*Produced in a Vegan Manner
(No animal by-products 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

Our estate vineyard was established in 1968 and is situated along the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA. Today, we grow over 20 wine grape varieties spanning over 800 acres. Our vineyard has 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 2020 vintage will go down as a very memorable year. The growing season was exceptional with a mild winter, warm spring, and moderate summer. Bud break occurred 2 weeks earlier than normal and veraison was well ahead of schedule too. Just as we were preparing for an early start to harvest, wildfires in the Northwest created a thick cloud of smoke over Washington State. Concerns arose about exposure to smoke. Taking a cautious approach, we delayed harvest until the smoke cleared and conducted trials to determine the effect of smoke on our grapes. Fortunately, results showed no sign of smoke taint. Proximity to the source of smoke plays a big factor, and our vineyard was a long distance away. Overall, we have not seen any impact of smoke on the 2020 vintage. Another major event of this vintage was an early frost that occurred the second week of October. Our winemaking team worked tirelessly long hours leading up to the frost. By the time our vineyards had been impacted by the cold spell, our winery was stuffed with fermenting grapes and harvest was 95% complete. All remaining grapes were then hand-harvested and sorted with an optical sorter to remove any excessive M.O.G. or bad grapes. After our wines completed alcoholic fermentation, we were very pleased with the results. We at Airfield have another stunning vintage for you to enjoy. The 2020 wines showcase an abundance of ripe fruit aromatics, low tannin profiles, and exceptionally balanced finishes.

WINEMAKING

All of the varieties for this blend were sourced from reserve tier blocks on our estate vineyard, hand-harvested at optimal maturity, hand-sorted, and then sent to small-batch stainless steel bins or concrete tanks for fermentation. Fermenting in concrete helps create complexity and intriguing layers of minerality in the wines while accentuating fruit aromas. Treating each variety with delicacy is critical in our program for this wine to ensure we have expressive varietal aromatics while simultaneously being gentle on the palate. Doing so requires the utmost attention to detail for each lot, we try to get as much extraction as possible early in the fermentation stages before the presence of alcohol is a factor. This gives us ample color and vivid aromatics, then we taper off the extraction to a gentler extraction method to ensure we have a lush and velvet-like texture on the wine. Once each lot was dry on the skins, we free run the wine from the skins and send the skins to the press for gentle pressing to extract the remaining juice. For aging, we chose large format (500L) French oak barrels with 55% new, 25% 2-year-old, and 20% neutral French oak. All these elements allow the complex fruit notes in the wine to be the star while creating a nice touch of oak that is balanced in the wine. During the first three months of aging, the lees were stirred twice a month to naturally soften the wine and to create more roundness on the palate. Overall, the wine was aged for 18 months in French oak, then sent back to a concrete tank for one month of additional concrete aging before being sent to stainless-steel tank to prepare the wine for bottling.

TASTING NOTES

Comprised of 43% Grenache, 43% Syrah, and 14% Mourvèdre, this medium-bodied wine captures the essence of the three varieties displaying notes of blackcurrant and sweet plums with underlying notes of barbecued meats and a touch of minerality. The finish is smooth and exceptionally well-balanced with velvet-like tannins that exits the palate with a long, lush and elegant finish. Enjoy now through 2034 with optimal maturity in 2030.

