



AIRFIELD

ESTATES

2020 SYRAH



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.6% Alcohol
3.9 pH
5.4 g/L TA
1,890 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 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

Our Airfield Syrah is sourced exclusively from our Estate Vineyard located in the Yakima Valley AVA. Creating a wine of this caliber starts in the vineyard where we meticulously manage the size of the crop, then late in the season make sure the vines have proper exposure to ensure we achieve optimal ripeness. Harvested in the middle of October, the grapes were destemmed but not crushed and sorted using an optical sorter before being sent to small fermenters. To obtain more complex aromas and mouthfeel, the wine underwent a native ferment, using the grapes natural yeast to complete alcoholic fermentation. Extraction on Syrah's are always my favorite as we can use many methods of extraction without fear of over extracting flavors. Fermented at temperatures of 88-90 degrees with aggressive extraction methods used early on such as a delastage, then tapered off to more gentle extraction methods as to not over extract the wine and maintain a soft and lush mouthfeel. Fermented on the skins until dry for about 17 days then drained and gently pressed. After pressing the wine was then sent to French Oak barrels with 35% New French oak, 25% 1-3-year-old French Oak and 40% Neutral Oak and inoculated for Malo-Lactic fermentation. After MLF was completed, the wines lees were stirred twice a month for three months. Incorporating lees into the wines naturally softens the wine, creating more roundness and depth on the palate. During aging, the care of the wines is meticulous work. We top every wine twice a week and this wine had 3 rackings during its aging. Aged for approximately 17 months in French oak before being racked to a concrete tank for 1 month of concrete aging then prepped for bottling.

TASTING NOTES

Our 2020 Airfield Syrah, a rich and full-bodied Syrah displays aromas of dark plums, sweet cassis melded with hints of orange oil, soy sauce and peppered wild game. The palate displays silk like texture with flavors of baker's chocolate, blackberry cobbler, salted toffee, and a touch of black olive tapenade. The wine has a flesh like finish that lingers with beautiful notes of oak and a touch of wet stone. Enjoy now through 2034, optimal maturity should peak around 2028.

