



AIRFIELD

E S T A T E S

2022 VIOGNIER



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

100% Viognier
13.5% Alcohol
3.62 pH
5.7 g/L TA
1019 Cases Produced

*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 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

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 2022 vintage in the Yakima Valley was a bit of a roller coaster. A mild winter extended into spring with early frost periods and winter-like conditions in April. The cool spring delayed bud break by a few weeks and caused delayed growth in the vineyard as we moved into summer. Each vineyard block was meticulously managed to ensure a ripe crop by harvest. We lowered clusters per vine and allowed for more sunlight exposure. By mid-July, temperatures finally started warming up and led to record growth in a short amount of time. Fortunately, warm summer temperatures extended into fall, helping to lengthen the growing season and allowing the grapes to continue to ripen. Harvest ended up being delayed approximately three weeks from a typical year. We gratefully did not experience any fall frost events, so the grapes had extended hang time on the vines to achieve optimal ripeness and excellent flavor development. Overall, the 2022 vintage displays ripe flavors, bountiful fruit aromas, and balanced acidity. The wines can be enjoyed in their youth, or they can cellar for many years to come.

WINEMAKING

Our 2022 Viognier was sourced from our estate vineyard in the Yakima Valley. Meticulous planning goes into creating such a balanced wine starting in the early winter with proper pruning. From bud break to harvest, the grape vines are thinned to allow proper exposure, giving the grapes the optimal ripeness and flavors. Harvested in early October at optimal ripeness, the grapes were sent directly to the press as whole clusters for a gentle pressing. The juice was cold-settled for 72 hours; after cold-settling, a portion was sent to stainless steel tanks and the rest to French oak barrels. Both lots were fermented cool with max temperatures in the 60-degree range, allowing the wine's fruit to be the star of the show. After fermentation, the barrel portion was inoculated for malolactic fermentation. It was closely monitored to achieve 100% malolactic fermentation without diacetyl production (buttery flavor) to preserve the fruit aromatics of the wine and still have a perfect balance of acidity. After fermentations were completed, both the barrels and tank had their lees stirred twice a month for two months to help build texture, give a rounder mouthfeel, and naturally soften the wine. Overall, 50% of the wine was aged in stainless steel tank and 50% in French oak barrels (29% new, 33% 2 to 3-year-old, and 38% neutral) for ten months before blending both lots together and preparing for bottling.

TASTING NOTES

Our 2022 Viognier is a light-bodied, harmonious blend of stainless steel and barrel-fermented Viognier, offering lively aromatics of apple butter, honeydew melon, banana peel, and hints of a floral bouquet. The palate is rich in flavor, showcasing creamy notes of poached pear interwoven with nuances of honey, smoked pecan, brioche, and lingering sweet barrel spice. It concludes with balanced acidity for a refreshing finish. Enjoy now through 2030, with optimal maturity in 2028. Best served at temperatures ranging from 50 to 55°F.

