



AIRFIELD E S T A T E S

2018 BOMBSHELL



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.1% Alcohol
3.81 pH
6.2 g/L TA
1,553 Cases

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 2018 vintage was characteristic of Washington State with a mild winter and very hot summer. Temperatures in March and April were slightly above average, leading to bud break mid-April. A warm spring provided perfect growing conditions for the vines. Our meticulous viticultural practices allowed us to manage vigorous growth throughout the season so the plants reached optimal crop yield goals for each block. The hot summer allowed grapes to reach full maturity and ripeness levels far exceeding anything we saw in 2017 or 2016. White grape varieties received significant sun exposure creating bountiful aromatics with balanced acidity. The red grape varieties made wines that are luxurious with dark fruit aromas and silky tannins. The 2018 vintage will be one to enjoy for many years to come.

WINEMAKING

Each element that goes into our Bombshell blend has been carefully crafted to showcase each varietal's fruit element. In order to maintain these fresh fruit aromatics, light extraction and proper temperature management is key. Each of these elements had only 2 pump overs per day during fermentation at a maximum temperature of 86 degrees. Each varietal was fermented dry on the skins, and once they were dry the juice was immediately drained. The skins were then sent to the press to extract any remaining juice. Press wines typically show more tannins, and for each of these varieties the press wine was not added back into the free run in order to maintain the silky texture achieved during fermentation. Each lot was aged in French oak with 15% new French Oak and 85% neutral French Oak barrels. The addition of new French Oak helps create more structure and exotic spice, the Neutral barrels allow the wines fruit aromatics to really be the star of the show. This wine was made in a vegan fashion, meaning no animal byproducts were used in the production of this wine.

TASTING NOTES

This vintage displays a wide array of bramble fruit aromatics ranging from blackberry to ripe raspberry. A hint of strawberry preserves leads into an intriguing layer of exotic spice. The palate is round and displays rich secondary flavors of boysenberry and pomegranate that exits with a silky, lingering finish and a lively burst of fresh fruits.

VARIETAL COMPOSITION

40% Syrah, 37% Merlot, 18% Cabernet Sauvignon, 5% Malbec

