



AIRFIELD

E S T A T E S

2017 MICHAEL L. MILLER



Marcus Miller, Winemaker
Travis Maple, Asst. Winemaker

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.

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.

FOUNDERS SERIES

This wine pays tribute to our father, Michael L. Miller, who founded Airfield Estates Winery and also was responsible for expanding our estate vineyard into the large-scale operation it is today. The pride, passion, and enthusiasm that he expressed for our vineyard, grapes, and wine is something that we hope to continue to share with others.

VINTAGE

To begin 2017, Eastern Washington was in the midst of a brutal winter that lingered on into early March. Our concerns of winter damage to the vines were alleviated towards the end of April when our vineyards came back to life with bud break. Bud break was a bit behind a normal Washington vintage, but not by much. Spring of 2017 was warm, and this led to rapid growth in the vineyards. The spring led into a perfect Eastern Washington summer with warm days and cool nights that we are keen on for a great growing season. Veraison happened around the first of August, and with all the last-minute adjustments to crop size we were very pleased. Wildfires were a great deal of concern for us, but as damaging as these fires were, thankfully our estate vineyard was not impacted by the excessive smoke we experienced in the state. Very similar to the 2016 vintage, we had a much cooler than average September that slowed the ripening process down quite a bit. This allowed the grapes to hang on the vines much longer to achieve optimal ripeness for flavor development and sugar content. This meant a later harvest season for us as we brought in the last of our grapes in early November.

TASTING NOTES

This Rhone-style blend displays complex and robust notes of cherry, tobacco, leather, white pepper, and oak spices. The palate is rich with silky tannins that linger on the palate and provide a long, lush, elegant finish.

VARIETAL COMPOSITION

77% Syrah, 12% Grenache, 11% Mourvèdre

TECHNICAL DATA

Alcohol: 14.3%
pH: 3.86
TA: 5.9
Case Production: 153 cases

