



# AIRFIELD

ESTATES

## 2017 Grenache



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.0% Alcohol  
3.82 pH  
5.8 g/L TA  
152 Cases  
Vegan

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 a classic Washington State Vintage with a mild winter and very hot summer. The winter leading to Spring was mild and temperatures in March/April were slightly above average leading to our Estate's Vineyard bud break in middle April. A warm Spring provided perfect growth for the grapevines. Our meticulous farming practices allowed us to manage vigorous growth throughout the growing season so the plants reached our crop size yield goals for each block. A very hot summer with cool nights during 2018 advanced the ripeness and growth in the vineyards that we haven't seen in the last few years providing for an optimal vintage. The hot summer allowed grapes to reach optimal maturity and ripeness levels far exceeding anything we saw in 2017 and 2016. White grape varieties saw a lot more sun exposure creating bountiful aromatics with balanced acidity. The red grape varieties made wines that are lush with dark fruit aromas and silky tannins. The 2018 Vintage will be one to enjoy for many years to come.

### WINEMAKING

Hand-harvested from our Estate Vineyard from Reserve Tier grapes at optimal ripeness, our Grenache was combined with 15% whole clusters still on the stems, and 85% destemmed grapes but not crushed. After a 48-hour cold soak, the wine was warmed up and allowed to ferment as a wild ferment, meaning the grapes own native yeasts. Grenache is a very delicate varietal and our extraction protocol has a very gentle approach as to not over extract the wines' beautiful balance. Grenache has very thin and fleshy skins, creating a wine that will be delicate in color. Gentle punch downs 2-3 times a day plus a bit of oxygen incorporation creates the vibrant red fruit-driven characteristics in this wine while maintaining a lush and silky finish. Fermented dry on the skins for a total of 18 days, then gently pressed. This wine does not contain any press wine however as press wine sometimes can be a bit harsher on the palate, it was decided not to incorporate the press wines back into the free run. After pressing the wine was sent to slightly used French Oak barrels (2 years old). Newer oak was chosen against so we can maintain the fruit aromatics without obtuse amounts of oak, in turn creating an impeccably balanced wine.

### TASTING NOTES

Our 2018 Grenache showcases a gorgeous array of bright red fruits. This medium-light bodied wine exhibits aromas of fresh strawberry puree, grenadine, and red current. Lush tart cherries, pomegranate preserves, and hints of red licorice fill the palate, and a long creamy finish accentuates this vintage's vibrant red fruits.

