



AIRFIELD ESTATES

2018 Mourvèdre



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.9% Alcohol
3.83 pH
6.2 g/L TA
160 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. An extremely 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 Mourvedra was 100% 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, having the grapes undergo a native ferment gives the wines more depth and darker flavors. A mix of extraction methods was used in order to create a wine of balance and one that showcases the unique traits of the Mourvedra grape. These methods included a gentle punch down in the morning, then a gentle pump over in the evening to incorporate more oxygen into the fermentation. Fermented dry on the skins lasting about 16 days with temperature closely monitored as to not exceed 86 degrees. After fermentation was complete the grapes were sent to the press for a gentle pressing, then sent directly to French Oak barrels. This wine was aged in 15%-2-year-Old French Oak and 85% Neutral French oak. The mix of newer and neutral French oak creates the perfect balance for this wine, allowing the exotic aromatics to be the star of the show while creating layers of creaminess and complexity with just a touch of new French Oak.

TASTING NOTES

Our 2018 Mourvèdre displays vibrant layers of plum, cherry cola, and hints of white pepper. The palate is lush with secondary flavors of black licorice, exotic oak spice and black peppercorn that finishes with velvety tannins and balanced acidity, a perfect wine for food pairing.

