



AIRFIELD E S T A T E S

2018 RESERVE CABERNET SAUVIGNON



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.2% Alcohol
3.81 pH
5.9 g/L TA
465 Cases

*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 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. 2018 did see some heavy smoke from wildfires in the Northwest, but the location of our vineyards, the timing of the smoke, and the overall smoke saturation, our vineyard was not affected by the smoke. 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

Sourced from some of the best Cabernet Sauvignon blocks that our Estate Vineyard produces, this wine is truly built starting in the vineyard where we strategically plan from winter all the way through harvest to put in the extra work to make it really stand out. Our goal is to ensure each plant has an exceedingly small crop load, giving each grape more intensity, flavor, and overall ripeness. Harvested towards the end of October by hand, the grapes were then hand-sorted, de-stemmed but not crushed and sent to small fermenters. The grapes were then cold soaked for 48 hours before being inoculated with three different yeast strains. When it comes to creating a reserve tier wine, our goal for the wine is to be bold in flavor while showing weight and elegance. This all starts from extraction during fermentation. Early on, before alcohol is present, we ensure we get 75% of our extraction by having an aggressive approach with aerated pump overs, delastage and incorporating more air to extract from the cap. Once alcohol levels are 8-9%, we taper off this extraction to a gentler approach with less pump overs. This allows the fermentation to not over extract or create excessive tannins and astringencies. Once alcoholic fermentation is complete, we keep the wine on its skins for an additional 7-10 days, this process is called extended maceration. While only having a gentle approach during this phase, this process creates darker fruit flavors, added richness on the palate, and more complexity overall. Once extended maceration is complete, the wine is then drained from the skins and the skins are sent to the press to extract any remaining juice. The free run and press are not combined. The wine is then sent to a variety of exclusive French oak barrels and inoculated for malolactic fermentation. Once MLF is completed, the lees are stirred and barrels topped every two weeks for 4 months. Incorporating lees during this time helps naturally soften the wine, build texture, and create a rounder mouthfeel. After lees stirring, the wines only see about 3 racks over the course of their aging while making sure each barrel is topped every two weeks. Overall, this wine was aged for approximately 20 months in French oak with 68% new French oak, 22% 1-3 yr old French oak, and 10% neutral oak before being sent to tank and prepped for bottling.

TASTING NOTES

This 2018 Reserve Cabernet Sauvignon showcases dark fruit aromas of blackberry jam, dark currant, smoked dates with notes of seared leather, cola, and graphite. The palate displays weight with well-integrated tannins, balanced acidity, and dark flavors of black cherries, cocoa powder, pipe tobacco, and roasted sage. The finish shows robust structure and elegance leaving long-lasting notes of toasted oak.

