



AIRFIELD ESTATES

2019 Mourvèdre



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.8% Alcohol
3.73 pH
6.1 g/L TA
123 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 2019 vintage started off with a very mild winter, then out of nowhere, we saw record snow accumulations in late February that lasted until early March. Thankfully, this did not affect buds on the dormant grapes, but it did delay bud break by approximately 2 weeks, which had some residual effects on the overall ripening process. We did see a decent amount of heat accumulation, but the 2019 vintage will go down as a cooler vintage for Washington State. Our typically amazing Octobers were very trying for us with not just one but two freezing periods that made our winemaking decisions ever more challenging. The first frost we saw we were happy with the results thinking we have escaped a terrible outcome in the vineyards, and then 9 days later we were hit very hard and we saw considerable frost damage to all our grapes. As we are seasoned winemakers, we took this challenge head on and decided to purchase brand new state-of-the-art equipment including an optical sorter that would eject bad and damaged grapes before any of these grapes went into a fermenter or press. The new equipment worked as amazing for us and the results in the wines are more than pleasing for us as well. Challenging vintages like 2019 really let you know as a winemaker what you are made of, and we at Airfield Estates not only took this challenge head on, but we excelled and the wines we produced from this vintage are going to be more consumer-friendly with higher acidity and lower alcohols but the fruit aspect is exceptional.

WINEMAKING

The Mourvèdre was sourced from reserve tier blocks on our estate vineyard. Harvest in the middle of October at optimal ripeness, the grapes were 100% de-stemmed grapes but not crushed, then sorted using our optical sorter before being pumped to a small stainless-steel tank for fermentation. After a 48-hour cold soak, the wine was warmed up and allowed to ferment as a wild ferment using the grapes' own native yeasts. Native ferments gives the wine more depth and darker flavors. Gentle extraction methods were preferred for this wine to create balance and showcase the unique traits of the Mourvèdre 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. The wine was fermented dry on the skins, which lasted about 16 days with temperature closely monitored as to not exceed 86 degrees. After fermentation was complete, the grapes were gently press and the wine was sent directly to French oak barrels and inoculated for malolactic fermentation. Once malolactic fermentation was complete, the wine's lees were stirred in each barrel for two months. This process helps create a rounder mouthfeel and finesse on the palate. Overall, the wine was aged in French oak for 16 months with 25% being 2 year old French oak and 75% 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. Adding new oak would have deterred from these complex aromas.

TASTING NOTES

Our 2019 Mourvèdre displays vibrant layers of cherry, black licorice and an essence of white pepper dominating the aromatics. The palate has a silk like texture creating a voluptuous mouthfeel. Secondary flavors of toasted cedar, blackberry cobbler and a touch of eucalyptus that finishes off with a black peppercorn impact leaving the palate with velvety tannins and balanced acidity, a perfect wine for food pairing. Enjoy now through 2030 with optimal maturity around 2027.

