



AIRFIELD ESTATES

2019 RESERVE CABERNET SAUVIGNON



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.2% Alcohol
3.69 pH
6.0 g/L TA
372 Cases

Produced in a Vegan Manner
(No animal biproducts 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 threw everything it could at us winemakers. We 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 cause a delay in bud break; about 2 weeks later than normal. Delayed bud break then delays ripening overall so we did see a later than usual ripening to get to our optimal ripeness, we did see a decent amount of heat accumulation, but the 2019 vintage will go down as a cooler vintage for Washington State. Not only did we have these challenges to overcome, our typically amazing Octobers was very trying for us. We didn't see one frost on our vines, but we saw two freezing periods that made our winemaking decisions ever more challenging. The 1st frost we saw we were happy with the results thinking we have escaped a terrible outcome in the vineyards, 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 lets you know as a winemaker what you are made of and we at Airfield Estates not only took this challenge head on, 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

Our 2019 Reserve Cabernet Sauvignon is sourced from some of the best Cabernet Sauvignon blocks that our Estate Vineyard produces. The Reserve label 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 these wines really standout. Our goal is to make sure each plant has an exceedingly small crop load, giving each grape more intensity, flavor, and overall ripeness. Harvested the last of October by hand, the grapes were then destemmed but not crushed and sorted using our optical sorter before being 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 goals for the wine are to be bold in flavor, with the wine showing weight and elegance. This all starts from extraction during fermentation. Early on, before alcohol is present, we want to make sure 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 was complete, we kept 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 more dark fruit flavors, more richness on the palate and a more complex wine overall. Once the extended maceration period was completed, the wine was then drained from the skins and the skins were sent to the press to press out any remaining juice. The free run and press were not combined. The wine was then sent to a variety of exclusive French oak barrels and were inoculated for Malo-lactic fermentation. Once MLF was completed, the wine had its lees stirred for 4 months. Incorporating lees during this time helps naturally soften the wine, building texture creating 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. Aged for approximately 20 months in French Oak with 72% New French Oak 20% 1-3yr-old French Oak and 8% Neutral oak before being sent to tank and prepped for bottling.

TASTING NOTES

Our 2019 Reserve Cabernet Sauvignon displays dark, jam like fruit aromas of blackberry, rich cassis, mocha with notes of seared leather, and graphite. The palate shows weight and structure, fine grained soft tannins and balanced acidity. Rich, lingering flavors consisting of cherry cola, smoked dates, and bramble berry. The finish showcases a full-bodied structure leaving long lasting notes of toasted oak.