



AIRFIELD ESTATES

2019 Grenache



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.1% Alcohol
3.68 pH
6.2 g/L TA
99 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 affects 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 was 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

Our Grenache is sourced from reserve tier grapes on our estate vineyard. Harvested in early October, the grapes were de-stemmed but not crushed, then sorted using our optical sorter, ensuring the cleanest fruit going to our fermenters. The grapes were then sent to a small stainless-steel fermenter and were cold soaked for 48 hours. After cold soaking, the grapes were then warmed up and inoculated with a special yeast strain to begin fermentation. Grenache is a very delicate grape and must be treated as such. Our approach to extraction was a very gentle one. Only doing two to three punch-downs per day with temperatures ranging from 84-87 degrees, the wine was fermented until dry on the skins for about 17 days. The juice was drained, and the grape skins were sent to the press to gently extract any remaining juice. The wine was then sent to French oak barrels and inoculated for malolactic fermentation. Once malolactic was complete, the wine's lees were stirred twice a month for 2 months to help create a rounder mouthfeel and finesse on the palate. Overall, the wine was aged for approximately 16 months in French oak (15% 1 year old French oak and 85% 2 year old French oak) before being prepped for bottling.

TASTING NOTES

This 2019 Grenache is a medium-light bodied wine that showcases a gorgeous array of bright red fruits consisting of fresh raspberries, strawberry jam, grenadine, and red licorice. The wine enters the palate with silk-like texture and balanced acidity. Secondary flavors of dried cranberries, tart cherry and pomegranate envelope the palate. The finish is well-balanced with lasting red fruit flavors that linger on the palate with a touch of creamy sweet, toasted oak. Enjoy now through 2030 with optimal maturity around 2027.

