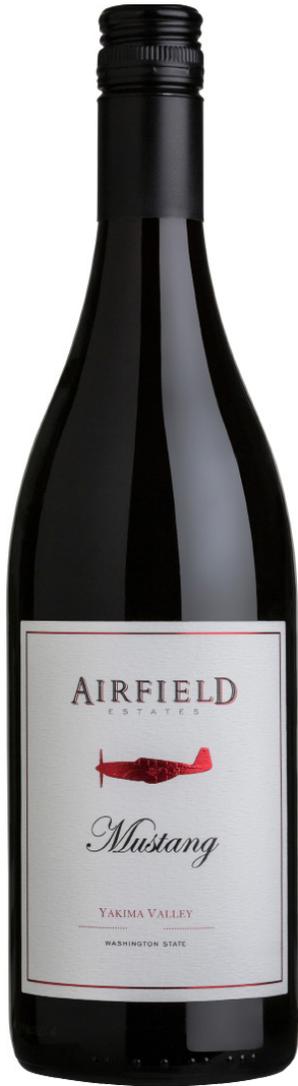




AIRFIELD

ESTATES

2019 MUSTANG



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.5% Alcohol
3.82 pH
6.0 g/L TA
379 cases produced

*Produced in a Vegan Manner
(No animal by-products 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

Our estate vineyard was established in 1968 and is situated along the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA. Today, we grow over 20 wine grape varieties spanning over 800 acres. Our vineyard has 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 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

Comprised of 60% Syrah, 29% Grenache, and 11% Mourvèdre, all of the fruit for this blend was sourced from reserve tier blocks on our estate vineyard. Each varietal hand-harvested at optimal maturity, hand-sorted, and then sent to small fermenters or concrete fermenters. The portion of concrete fermentation creates complexity and intriguing layers of minerality in the wines while accentuating fruit aromas. Treating each varietal with delicacy is critical in our program for this wine, we want to make sure we have expressive varietal aromatics but are gentle on the palate. Doing so requires the utmost attention to detail for each lot, we try to get as much extraction as possible early in the fermentation stages before the presence of alcohol is a factor. This gives us ample color and vivid aromatics, then we taper off the extraction to a gentler extraction method to ensure we have a lush and velvet-like texture on the wine. Once each lot was dry on the skins, we free run the wine from the skins and send the skins to the press for gentle pressing to extract the remaining juice. For aging, we chose a variety of sizes of French oak barrels with 20% new French oak large 500L barrels, 10% new Burgundy French oak, 25% 2-year-old oak, and 45% neutral French oak. All these elements allow the complex fruit notes in the wine to be the star while creating a nice touch of oak that is balanced in the wine. During the first three months of aging, the wine lees were stirred twice a month to naturally soften the wine and to create more roundness on the palate. Aged for 18 months in oak, then sent back to a concrete tank for one month of additional concrete aging before being sent to a stainless-steel tank to prepare the wine for bottling.

TASTING NOTES

Our 2019 Mustang, a Rhone style blend, displays dark aromatics of cassis, sweet plums, and strawberry jam with hints of wet stone. Exotic secondary flavors of roasted game, black olive, anise, and a touch of white pepper fill the palate. The finish is rich with velvet-like tannins that exit the palate with tertiary flavors of peppercorn and minerality providing a long, lush, and elegant finish. Enjoy now through 2033.

