



AIRFIELD

E S T A T E S

2020 CABERNET FRANC



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.3% Alcohol
3.77 pH
5.9 g/L TA
225 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 2020 vintage will go down as a very memorable year. The growing season was exceptional with a mild winter, warm spring, and moderate summer. Bud break occurred 2 weeks earlier than normal and veraison was well ahead of schedule too. Just as we were preparing for an early start to harvest, wildfires in the Northwest created a thick cloud of smoke over Washington State. Concerns arose about exposure to smoke. Taking a cautious approach, we delayed harvest until the smoke cleared and conducted trials to determine the effect of smoke on our grapes. Fortunately, results showed no sign of smoke taint. Proximity to the source of smoke plays a big factor, and our vineyard was a long distance away. Overall, we have not seen any impact of smoke on the 2020 vintage. Another major event of this vintage was an early frost that occurred the second week of October. Our winemaking team worked tirelessly long hours leading up to the frost. By the time our vineyards had been impacted by the cold spell, our winery was stuffed with fermenting grapes and harvest was 95% complete. All remaining grapes were then hand-harvested and sorted with an optical sorter to remove any excessive M.O.G. or bad grapes. After our wines completed alcoholic fermentation, we were very pleased with the results. We at Airfield have another stunning vintage for you to enjoy. The 2020 wines showcase an abundance of ripe fruit aromatics, low tannin profiles, and exceptionally balanced finishes.

WINEMAKING

The Cabernet Franc was sourced from reserve tier blocks on our estate vineyard. These particular blocks were cropped to smaller yields to obtain more ripeness and concentrated flavors. Harvested towards the end of October at optimal maturity, the grapes were destemmed and sorted using our optical sorter before being sent directly to small fermenters. Cold soaked for 48 hours, the grapes and juice were then inoculating with a specific yeast strain for alcoholic fermentation. Our extraction protocol was balanced between aerated pump-overs and gentle punch downs to extract the complex flavors from our Cabernet Franc while maintaining gentle tannin extraction. Fermented for 14 days, the wine was then drained and the skins sent to the press to gently extract any remaining wine from the grapes. The wine was then sent to exclusive French oak barrels for aging and inoculated for malolactic fermentation. During the first two month of aging, the lees were stirred twice a month, this process helps achieve roundness, structure, and finesse for the wine. Overall, the wine was aged for 22 months in 100% French oak (70% new barrels, 25% 2 to 3-year-old barrels, and 5% neutral barrels).

TASTING NOTES

Our 2020 Cabernet Franc displays overlapping aromas of black cassis, cherry, pipe tobacco, toasted oak, and spice. On the palate, it is full-bodied and well-structured with refined tannins and lingering flavors of smoked figs and toasted oak.

