



AIRFIELD

E S T A T E S

2020 MALBEC



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.4% Alcohol
3.79 pH
6.0 g/L TA
300 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

Our 2020 Malbec comes from the Reserve Tier blocks of our Estate Vineyard in the Yakima Valley. We carefully select these blocks and crop them to smaller yields to obtain more ripeness and concentrated flavors. Harvested towards the end of October at optimal maturity the grapes were sent directly to a small fermenter and cold soaked for 48 hours before 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 Malbec while maintaining gentle tannin extraction that balances with the wine's natural acidity. Fermented on the skins for 16 days, the grapes were then sent to the press for a gentle pressing before being sent to exclusive French Oak barrels made in Chile for aging. During the first 2 months of aging, the wines lees were stirred back into the wine twice per month. This process gives the wine a rounder mouthfeel while naturally softening the wine. The wine was aged in 40% New French oak and 60% 2-3-year-old French oak for 20 months..

TASTING NOTES

Our 2020 Malbec, captivates with a black ink like color that displays exotic aromas of elderberry and blackberry. The palate is remarkably smooth with secondary flavors of juniper berry, black truffles, and a touch of white pepper. The wine exits the palate with an elegant, balanced, and lengthy finish that accentuates the beautiful French oak aging.

Enjoy now through 2032 with optimal maturity around 2029.

