



# AIRFIELD ESTATES

## 2020 MOSCATO



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

8.9% Alcohol  
3.08 pH  
8.1 g/L TA  
4.3% Residual Sugar  
150 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 Moscato is made in the fashion called Kabinett. This style is when the grapes are harvested early in their sugar development yet has the flavors, ripeness, and brisk acidity we are looking for. The goal is to create a wine that is lower in alcohol with brisk acidity and balanced natural residual sugar. Harvested in early September at 19.5 brix, the grapes were not de-stemmed, but were sent directly to the press as whole clusters. After gentle pressing, the wine was settled for 72 hours before being racked off its lees to begin fermentation. It was inoculated a special yeast strain to create and maintain fresh fruit characteristics. We fermented at a cool temperature of 56 degrees that lasted for nearly 4 weeks before fermentation was seized to maintain the wine's natural residual sugar. Fermenting at a cool temperature creates more tropical and citrus notes and achieves balance in the wine. After fermentation, the wine's natural lees were stirred twice a month for two months to help build body and create a round mouthfeel. The wine was then settled and stabilized before bottling.

### TASTING NOTES

Our 2020 Moscato displays exotic tropical aromas of fresh mangos, papaya, guava and lime juice. The palate is bright with flavors of cantaloupe, candied pineapple, and kiwi fruits finishing off with the perfect balance of vibrant acidity and natural residual sugar.

