



# AIRFIELD

ESTATES

## 2020 PINOT GRIS



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

13.3% Alcohol  
0.27% Residual Sugar  
3.57 pH  
5.7 g/L TA  
108 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 crafting a wide range of 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 grapes for this wine were sourced from the best performing Pinot Gris blocks on our estate vineyard. Harvested in early October in the cold morning hours (which helps to prevent pinking as Pinot Gris is a red grape varietal), the grapes were then sent directly to the press to gently extract the juice without the color. After pressing, the juice was sent to stainless steel tanks to settle out solids. Once clean the juice was racked into another stainless tank and inoculated with a special yeast strain that is specifically made for Pinot Gris. To capture the beautiful tropical and citrus fruit elements, the wine was fermented at a cool temperature of 60 degrees. Cooler ferments allow for a slower fermentation that keeps the aromatics fresh. Alcoholic fermentation took about 24 days to complete, after fermentation the wines lees were stirred back into the wine twice a month for 2 months. This process helps round out the wine and creates a smoother texture. Once the wine was clean and stable, the wine was then sent directly to our concrete tank for additional aging. Concrete aging gives the wine more depth and roundness while incorporating a complex layer of minerality.

### TASTING NOTES

Aromatics of honeydew melon are layered with nuances of tangerine, lemon peel and lavender. Aged in concrete for added depth and roundness, the palate showcases flavors of stone fruit, grapefruit, and dried pineapple with a hint of minerality. The finish is crisp and clean with a delicate balance of natural acidity.

