



AIRFIELD

ESTATES

2021 Mourvèdre



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.8% Alcohol
3.69 pH
6.0 g/L TA
142 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

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 2021 vintage will be recorded as one of the warmest in Washington State history. With a mild winter and a warm spring, we saw bud break during the second week of April, about 1 to 2 weeks earlier than average. Then we experienced a heat wave in late June that lasted roughly six weeks with over 35 days of 100°+ temperatures and some daily highs nearing 118° Fahrenheit. This period of extreme heat began when the grapes were in a cluster and berry size development stage, causing grapes to stress out weeks before we vintners would prefer. Smaller berry size led to an overall 30% reduction in crop size for us. On the bright side, these smaller berries produced phenomenal flavors. We also saw rapid ripening at a pace last seen in 2015, creating a very early harvest start. By the end of August, we had brought in nearly 150 tons of sparkling wine grapes and Sauvignon Blanc grapes, hands down an August record for us at Airfield. By the end of September, we had crushed every white varietal, which was beneficial for us in winemaking as we could then give 100% of our attention to red varieties. October started with nice warm temperatures, and the pace of grape harvesting was going very well, with ideal ripeness and exceptional quality. By the third week of October, we did see several freezing events causing our canopies to die. With only a limited amount of fruit remaining, it was easy for us to harvest the last remaining fruit before the end of October. In the end, the 2021 vintage made outstanding wine. Our red wines display dark fruit elements with structure and finesse. The wines created in 2021 will be enjoyable in their youth but also age-worthy, making a lasting impression.

WINEMAKING

Sourced from reserve tier blocks on our estate vineyard, the Mourvèdre was harvested in mid-October at optimal ripeness. The grapes were 100% de-stemmed but not crushed, then sorted using our optical sorter before being pumped into a small stainless-steel tank for fermentation. After a 48-hour cold soak, the wine was warmed up and allowed to ferment as a wild ferment using the grapes' native yeasts. Native ferments give the wine more depth and darker flavors. Gentle extraction methods were preferred for this wine to create balance and showcase the unique traits of the Mourvèdre grape. These methods included a gentle punch-down twice daily to incorporate more oxygen into the fermentation. The wine was fermented dry on the skins, lasting about 14 days, with temperature closely monitored not to exceed 86 degrees. After fermentation, the grapes were gently pressed, and the wine was sent directly to French oak barrels and inoculated for malolactic fermentation. Once malolactic fermentation was complete, the lees were stirred in each barrel for two months. This process helps create a rounder mouthfeel and finesse on the palate. Overall, the wine was aged in French oak for 18 months with 40% new French oak, 35% 2-year-old French oak, and 25% neutral French oak. The mix of new and neutral French oak creates the perfect balance for this wine, allowing the exotic aromatics to be the star of the show while creating layers of creaminess and complexity.

TASTING NOTES

Our 2021 Mourvèdre displays quintessential aromas of white pepper interwoven with notes of plum, black cherry, and blackberry jam. Medium-bodied in weight, the mid-palate yields a silk-like texture, creating a soft, voluptuous mouthfeel with balanced acidity. Secondary flavors of seared beechwood, fresh cigar box, and bramble berry finish with a black peppercorn impact and lingering velvety tannins, a perfect wine for food pairing. Enjoy now through 2032, with optimal maturity around 2029.

