



AIRFIELD

E S T A T E S

2022 LATE HARVEST RIESLING



Winemakers
Travis Maple & Marcus Miller

TECHNICAL DATA

9% Alcohol
3.30 pH
7.4 g/L TA
22% Residual Sugar
596 Cases Produced

*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 yielding well-balanced, world-class wines.

VINTAGE

The 2022 vintage in the Yakima Valley was a bit of a roller coaster. A mild winter extended into spring with early frost periods and winter-like conditions in April. The cool spring delayed bud break by a few weeks and caused delayed growth in the vineyard as we moved into summer. Each vineyard block was meticulously managed to ensure a ripe crop by harvest. We lowered clusters per vine and allowed for more sunlight exposure. By mid-July, temperatures finally started warming up and led to record growth in a short amount of time. Fortunately, warm summer temperatures extended into fall, helping to lengthen the growing season and allowing the grapes to continue to ripen. Harvest ended up being delayed approximately three weeks from a typical year. We gratefully did not experience any fall frost events, so the grapes had extended hang time on the vines to achieve optimal ripeness and excellent flavor development. Overall, the 2022 vintage displays ripe flavors, bountiful fruit aromas, and balanced acidity. The wines can be enjoyed in their youth, or they can cellar for many years to come.

WINEMAKING

Hand-harvest in late November, the Riesling grapes were then sent to a cold facility and stored at 0° F for seven weeks. This allowed the grapes to become completely frozen, thus increasing the sugar content from 23.5 brix at harvest to 40.7 brix when frozen. The grapes were then slowly pressed over a period of 3 days. The volume of juice was exceptionally low, but the quality was extremely high. After a very lengthy pressing, the juice was settled out and clean racked before fermentation. We inoculated with a special yeast strain designated for dessert-style wines and fermented the wine at 58 degrees. A slow, cool fermentation helped preserve the beautiful tropical fruit flavors. It also allowed us to achieve our desired alcohol levels while stopping the fermentation early with an abundance of remaining natural sugar. Once fermentation was seized, the lees were stirred twice a month for two months to enhance the roundness and texture of the wine.

TASTING NOTES

Enticing aromatics of candied tangerine, lemon zest, and guava lead to a rich palate with expressive, mouth-coating flavors of raw honey, sweet peach juice, and apricot jam. A bountiful amount of residual sugar is harmoniously balanced with the wine's natural acidity resulting in a clean, luscious finish graced by lingering hints of fresh melon and orange peel. Serve chilled. Enjoy now through 2050; dessert-style wines have excellent aging potential.

