



AIRFIELD

ESTATES

2020 Mourvèdre



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.0% Alcohol
3.69 pH
6.1 g/L TA
71 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

Sourced from reserve tier blocks on our estate vineyard, the Mourvèdre was harvest in the middle of October at optimal ripeness. The grapes were 100% destemmed grapes but not crushed, then sorted using an optical sorter before being pumped to a small stainless-steel tank for fermentation. After a 48-hour cold soak, the grapes and juice were warmed up and allowed to ferment as a wild ferment. By utilizing the native yeasts of the grapes, it gives the wine added depth and darker flavors. Gentle extraction methods were incorporated to create a wine of balance and one that showcases the unique traits of the Mourvèdre grape. These methods included a gentle punch down in the morning, then a gentle pump over in the evening to incorporate more oxygen into the fermentation. Fermentation lasted approximately 12 days with temperature closely monitored as not to exceed 86°F. After fermentation was complete, the grapes were sent to the press for a gentle extraction, then sent directly to French oak barrels and inoculated for malolactic fermentation. Following malolactic fermentation, the lees were stirred in each barrel for two months to help create a rounder mouthfeel and added finesse on the palate. Overall, the wine was aged in French oak for 16 months (20% new, 35% 2-year-old, and 45% neutral French oak). This mix of new to neutral French oak was strategically selected to create 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 2020 Mourvèdre displays aromas of cherry and blackberry with undertones of white pepper. The palate features a luxurious silk-like texture and voluptuous mouthfeel. Secondary flavors of bramble berry, smoked cedar plank, and fresh cigar box are layered with notes of black peppercorn finishing with lingering flavors of toasted oak and velvety tannins.

