



AIRFIELD ESTATES

2020 CABERNET SAUVIGNON



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.4% Alcohol
3.73 pH
6.3 g/L TA
4,500 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 Cabernet Sauvignon, sourced exclusively from our Estate Vineyard located in the Yakima Valley. These grapes were carefully chosen from some of our best performing Cabernet Sauvignon blocks, with our goal of creating a world class Cabernet Sauvignon that is bountiful with fruit aromas, lush tannins and nice integration of French oak. Harvested towards the end of October at optimal maturity, the grapes were destemmed and sorted using an optical sorter before being sent to various sized fermenters. The grapes were cold soaked for 48 hours to extract color without the interference of fermentation. After cold soaking the grapes were then warmed up and inoculated with several strains of yeast. Our extraction protocol is to have an aggressive approach early on; achieving our goals for flavor, aroma and color before alcohol levels start to increase. Once alcohol is present around 9-10%, we take a much gentler approach as to not over extract the wine and to maintain the lush, round mouthfeel. Fermented dry on the skins for an average of 19 days, then drained from the skins. The skins were then sent to a press to gently press the remaining juice in the grapes. After settling the solids in the tank, the wine was then sent to a variety of French Oak barrels and inoculated for Malo-Lactic fermentation. Once complete, over the next four months the wines lees were stirred twice a month and the barrels topped to ensure healthy aging. Stirring of the wines lees naturally softens the wine while helping to build structure and roundness while enhancing the mouthfeel. Aged in 100% French oak for 17 months with 50% being new French Oak, 26% 2-3-year-old French Oak and 24% Neutral French Oak.

TASTING NOTES

Our 2020 Cabernet Sauvignon displays dark fruit aromas along with a full-bodied palate. Aromas consisting of Black Cherry, Cassis, and black currant are interwoven with complex layers of sandalwood and seared leather. The palate is robust, yet remarkably elegant with secondary flavors of salted toffee, blackberry, cocoa powder and sweet pipe tobacco. Finishing off with remarkably smooth and structured tannins, the balanced acidity accentuates the dark berry with jam like flavors, leaving a finish that lingers on the palate for an incredible length. Enjoy now through 2034 with optimal maturity peaking around 2030. rice and savory roasted herbs. The palate shows its restrained tannin structure that bursts with secondary flavors of plum, dark espresso, and a hint of sweet pipe tobacco. A velvet like structure with accentuating French oak notes that lingers on the palate.

