



# AIRFIELD

ESTATES

## 2021 MALBEC



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.0% Alcohol  
3.66 pH  
6.20 g/L TA  
341 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 benefited us in winemaking as we could then give 100% of our attention to red varietals. 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 exclusively from our estate vineyard, this Malbec hails from carefully selected reserve tier blocks cropped to small yields to produce ripe, concentrated flavors. Harvested towards the end of October at optimal maturity, the grapes were sent directly to a small fermenter and cold-soaked for 48 hours before inoculating with a specific yeast strain for alcoholic fermentation. Our extraction protocol was balanced between aerated pump-overs and gentle punch-downs to extract the complex flavors from our Malbec while maintaining gentle tannin extraction that balances the wine's natural acidity. Fermented on the skins for approximately 16 days, the grapes were then sent to the press for a gentle pressing before being sent to exclusive French oak barrels. During the first two months of aging, the lees were stirred back into the wine twice per month. This process gives the wine a rounder mouthfeel while naturally softening the wine. The wine was aged in 100% French Oak for 22 months.

### TASTING NOTES

Our 2021 Malbec displays a deep, ink-like purple hue and entices the senses with captivating aromas of elderberry and blackberry. The dark berry profile takes center stage on the palate, accompanied by secondary flavors of juniper berry, black truffles, and a hint of sweet tobacco. This medley of flavors culminates with a smooth, silky texture and graceful, enduring finish. Enjoy now through 2033, with optimal maturity around 2030.

