



AIRFIELD

2008 Thunderbolt

Vineyard: The Sauvignon Blanc in this wine is from our G-2 vineyard and was planted in 1979. A very slight southwest facing slope helps to create even ripeness. The grapes are trained on a double cordon that is a modified Smart-Dyson trellis system. The Semillon is from the E-5 vineyard and was planted in 2006.

Vinification: The Sauvignon Blanc and Semillon were vinified separately. The Sauv. Blanc was harvested on October 12th, over a month later than in 2007. The grapes were gently whole cluster pressed and then pumped to tank. In tank, the wine was fined and chilled to 32 degrees. After two days, the wine was pumped to another tank while being warmed to 60 degrees. The Sauv. Blanc was then inoculated with the yeast Anchor Alchemy 1. A similar process was used for the Semillon but the yeast was a blend of BM45 and BM4x4.

Maturation: The Sauvignon Blanc remained in a stainless steel tank to help enhance its fruit character. The Semillon was put in stainless steel barrels and then was blended in with the Sauvignon Blanc after fermentation.

Bottling: The wine was bottled on March 3rd, 2009. It was heat and cold stabilized, then filtered with a plate and frame filter and then a membrane filter directly prior to bottling. Closure used was a screw cap.



| | |
|-----------------------------|---|
| REGION | Yakima Valley AVA, Washington |
| VINTAGE | The 2008 Vintage started off with a very cool spring. Usually our estate vineyards break buds the 10th of April, but in 2008 it was about two weeks late. The weather heated up and it seemed as if we would get back on track, but a cooler than normal August combined with the slow start in April led to delayed ripening. Luckily, we had an Indian Summer that kept temperatures hovering near 80 degrees well into October. Perfect ripeness finally arrived. The vintage's long hang time led to big wines that have acidity. |
| VARIETAL COMPOSITION | 95% Sauvignon Blanc, 5% Semillon |
| WINE ANALYSIS | 13.5% alcohol 5.75 g/L TA 3.28 pH |
| RESIDUAL SUGAR | Dry |
| CASES PRODUCED | 428 cases |
| RELEASE DATE | April 25, 2009 |

Hand-Crafted By Winemaker:

Marion Z. Miller

- COLOR** Clear, pale straw colored.
- NOSE** Enticing bouquet of citrus and tropical fruit with herbaceous undertones of lemongrass.
- PALATE** Zesty flavors of grapefruit & lemon with a hint of minerality. Light-bodied. Racy acidity. The finish is crisp, dry, & refreshing.
- FOOD PAIRING** Perfectly suited for Greek or Caesar salads, oysters, scallops, flaky white fish, asparagus, & sushi.
- PEAK DRINKING** Now through 2010.