



AIRFIELD ESTATES

# 2009 Reserve Syrah

## VARIETAL COMPOSITION

100% Syrah

## VINEYARD

For four generations, our family has been farming in the Yakima Valley (Washington's oldest established AVA). Our estate vineyard is situated along the anticlines of the Rattlesnake Mountains, which frame the Yakima Valley to the North. The original vines date back to 1968. Over the years, the vineyard has expanded and now includes 26 different wine grape varieties, spans over 860 acres, and is positioned within a 4 mile radius from the original World War II Airbase that once resided on our family farm.

This Syrah was sourced from our Black Rock Vineyard. It has a Southwest exposure, laying on gently sloping Warden Silty loam soils, at approximately 1050 feet above sea level. The vines are trellised on a bilateral cordon configuration. The trellis is designed to allow for mechanical leaf removal, allowing for more air movement within the vines and creating a dryer, more disease free environment for our grapes. We also employ shoot positioning techniques in the vineyard, to prevent areas of fruit congestion which also aids air movement and disease suppression.

## VINTAGE

The 2009 vintage in Washington State was a warm one. While the average heat units for our vineyard is 2600, in 2009 we accumulated 2861 during the ripening period. By the 3rd week in September, pretty much every variety on the farm was at a brix and pH level in the harvest zone. Due to the fact that everything was ripening at once, it became a mad scramble to bring in the fruit at its ideal ripeness. This was accentuated by the freeze event that occurred on the morning of October 11th. Temperatures fell to 19 degrees in the vineyard, resulting in the rapid defoliation of our vines. This event quickened the pace of harvest as fermenters were piled sky high in the cellar to bring in the fruit before it lost its flavor. The 2009 vintage will be marked by ripe flavors, and lower acidities than normal in typically high acid varieties. While it was a hectic harvest, it is one that achieved a high quality.

## WINEMAKING

Our winemaking begins with a pre-sort of the fruit to make sure only ideal clusters get vinified. After being destemmed, a gentle peristaltic pump is used to transfer the must to the fermentation vessel. The wine is fermented in 6 ton stainless steel tanks and 1 ton stainless steel fermentors. Pump-overs, Rack and Returns, and Punch-downs are used to extract tannin and color from the skin. Ideal peak ferment temperatures are 80-84 degrees. After the wine has finished fermenting it is pressed and settled for 48 hours before going to barrel. Barrels are typically 25%-35% new, and are composed of 60% French, 30% American, and 10% Eastern European. The wine goes through malolactic fermentation in barrel and then is racked. Blending occurs during the 2nd racking, usually in April. Racking continues every 3 months until the wine is finally bottled in September after 11 months in barrel. Prior to bottling, the wine is pad filtered and bottled using screw cap closures.

## WINE ANALYSIS

14.70% Alcohol  
3.81 pH  
6.375 TA

## RESIDUAL SUGAR

Dry

## BOTTLING DATE

September 12, 2010

## CASE PRODUCTION

191 cases



Hand-Crafted By Winemaker:

*Marion J. Miller*

**COLOR** Dark inky purple

**NOSE** A bouquet of blackberry, cocoa, and espresso with smoky and savory undertones.

**PALATE** Dark, rich, & concentrated with a round, full-bodied mouthfeel, exceptional balance, & velvety tannins on the finish.

**PEAK DRINKING** Now through 2018.