



AIRFIELD ESTATES 2010 Pinot Noir

VARIETAL COMPOSITION

100% Pinot Noir

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.

The grapes for this wine were sourced from one of our Pinot Noir blocks that was planted in 2006. This block is one of our coolest sites and lies adjacent to a lake. It has a Southwesterly orientation contains deep well-drained Warden Silty loam soils. The vineyard were cropped at approximately 3 tons per acre.

VINTAGE

After a timely bud break in April, the 2010 Spring & Summer were both unseasonably cool, creating stresses with many varieties. These reduced temperatures set harvest behind schedule by 14 days. Much needed warming from September to late October allowed for ripening and flavor development. Cool, wet weathers returned at the end of October creating a rush to finish what had already become a shortened harvest. Despite the challenges brought forth by Mother Nature, the 2010 vintage proves to have yielded fruit with great flavor profiles, lower alcohol concentrations, and exuberant acidity.

WINEMAKING

The winemaking for our Pinot Noir begins out in the vineyard. The vineyard micro-climate includes a nearby lake and an orchard with misting sprinklers. This cool site is enhanced by a fanned canopy to keep the clusters shaded for most of the day. Harvest occurs near 24 brix. Hand harvesting and hand sorting leaves only pristine fruit to be vinified.

This Pinot Noir was fermented in 1.5 ton lots. Two yeasts were used – 71B and BRL97. The earlier yeast provides great fruit and high ester production, the latter yeast brings out more of a bacon fat and cooked character. Ferment was initiated after 24 hours, and the juice was warmed to 75 degrees. Peak ferment temperatures were in the low 90's, and a fast fermentation was carried out. The 71B was pressed off between 8 and 5 brix, the BRL97 was pressed off between 1 and 0 brix. After a quick 12 hours of settling, the wine was put to barrel. Barrel selection was an assortment of french oak, 20% new. This wine went through a secondary fermentation, and it was stirred every two weeks. Unlike our other wines, the Pinot Noir was never racked. It spent 11 months in barrel without getting moved. Prior to bottling, the wine was gently pumped to tank where filtration was carried out.

WINE ANALYSIS

14.1% Alcohol
3.83 pH
6.075 TA

BOTTLING DATE

September 13, 2011

CASE PRODUCTION

146 cases



Hand-Crafted By Winemaker:

Marion Z. Miller

COLOR	Garnet with medium intensity.
NOSE	Layers of raspberry, cherry, rose petal, and spices.
PALATE	Subtle, complex, and charming with impeccable balance, a medium-bodied mouthfeel, a soft lingering finish.
PEAK	Now through 2017.