



# AIRFIELD ESTATES 2010 Pinot Gris

## VARIETAL COMPOSITION

100% Pinot Gris

## 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.

Pinot Gris is a cool climate variety so these vines are situated in the coldest area of our Black Rock Vineyard. Planted in 2007, this vineyard block resides in the flood plane of Black Rock Creek. The vineyard is Southwesterly oriented, has gently sloping Warden Silty loam soil, & because of the flood plane, it is quite shallow & cobbly in nature. The vines are trellised on a bilateral cordon configuration. Due to the young age of the vines, the canopy was light and no leafing or shoot positioning was necessary. The yield was also light, generating 1.5 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 goals for this wine were fruit-focused aromatics and crisp acidity. This style is best achieved in a stainless steel tank to preserve fruitiness. The winemaking begins with a pre-sort to make sure only ideal clusters are vinified. After this, the grapes go straight to press as whole clusters. The juice is pumped to tank where it is settled for 48 hours before racking to a new tank to start fermentation. Fermentation is started in tank and is kept at 60 degrees throughout fermentation. The wine is fermented to the desired dryness and then SO<sub>2</sub> is added and the temperature is dropped to 40 degrees. After racking off of the yeast the wine is heat and cold stabilized. The wine is then filtered and bottled under screw caps in mid March.

## WINE ANALYSIS

13.5% Alcohol  
3.36 pH  
9.15 TA

## RESIDUAL SUGAR

0.7%

## BOTTLING DATE

March 15, 2011

## CASE PRODUCTION

589 cases



Hand-Crafted By Winemaker:

*Marion D. Miller*

<b>COLOR</b>	Pale straw.
<b>NOSE</b>	Aromas of pear, white peach, and melon.
<b>PALATE</b>	Fruit-forward flavors lead to a smooth, soft, & round mid-palate with a clean, crisp finish.
<b>PEAK DRINKING</b>	Now through 2013.