



AIRFIELD ESTATES

2010 Runway 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 anticline of the Rattlesnake Mountains, which frames 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

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

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 10 months in barrel. Prior to bottling, the wine is pad filtered and bottled using screw cap closures.

WINE ANALYSIS

14.8% Alcohol
3.69 pH
7.5 TA

RESIDUAL SUGAR

Dry

BOTTLING DATE

September 3, 2011

CASE PRODUCTION

984 cases



Hand-Crafted By Winemaker:

Marion J. Miller

- COLOR** Dark inky purple
- NOSE** Aromas of dark berries, clove, and pepper.
- PALATE** Well-balanced with silky smooth tannins & a plush round mouthfeel.
- PEAK DRINKING** Now through 2018.