



AIRFIELD ESTATES

# 2010 Sauvignon Blanc

## VARIETAL COMPOSITION

100% Sauvignon Blanc

## 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 Sauvignon Blanc was sourced from our Runway Vineyard. The vineyard was established in 1980, and expanded in 2005. The trellis is a modification of a Smart Dyson, with a Southwesterly orientation, planted on deep well drained Warden Silty loam soils, with an elevation of approximately 940 feet above sea level. Sauvignon Blanc can be a finicky variety that tends to be inconsistent in production, yielding an alternate bearing crop when younger (heavy crop one year & light crop the next) and a light crop when older. Our modified trellis configuration seems to allow for better control over tonnage. These vines were cropped at 4.7 tons per acre, slightly off our target of 5 tons per acre. The trellis tends to be quite bushy, providing substantial shade within the canopy. This allows us to produce wines with a bit more of the vegetative profile than other sites within the AVA.

## 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 late April.

## WINE ANALYSIS

12.9% Alcohol  
3.07 pH  
9.9 TA

## RESIDUAL SUGAR

Dry

## BOTTLING DATE

April 25, 2011

## CASE PRODUCTION

675 cases



Hand-Crafted By Winemaker:

*Marion Z. Miller*

**COLOR** Pale straw.

**NOSE** Aromas of zesty lemon-lime and tropical fruit.

**PALATE** Dry, refreshing, and well-balanced with bright acidity, and a clean, crisp finish

**PEAK DRINKING** Now through 2013.