



AIRFIELD ESTATES

# 2010 Tempranillo

## VARIETAL COMPOSITION

96% Tempranillo, 4% Cabernet Sauvignon

## 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 vines grown in our Runway Vineyard. The Cabernet Sauvignon and Tempranillo blocks are situated next to each other and planted on a Southwesterly orientation on Warden Silty loam soils, with deep well-drained soil profiles. The vineyards were lightly cropped ranging in yields of 2.5 to 2.8 tons per acre. The Cabernet vineyard was planted in 1989, and the Tempranillo vineyard in 2006.

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

## WINE ANALYSIS

14.1% Alcohol  
3.83 pH  
7.35 TA

## BOTTLING DATE

September 14, 2011

## CASE PRODUCTION

747 cases



Hand-Crafted By Winemaker:

*Marion Z. Miller*

**COLOR** Dark garnet

**NOSE** Aromas of black cherry and boysenberry with a hint of oak.

**PALATE** Medium to full bodied with memorable lingering tannins on the finish.

**PEAK DRINKING** Now through 2018.