



AIRFIELD ESTATES

2010 Viognier

VARIETAL COMPOSITION

100% Viognier

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 Viognier was sourced from our Black Rock Vineyard. Planted in 2006, this vineyard block is situated with a Southwesterly orientation at approximately 1050 feet above sea level. The vines were trellised on a bilateral cordon configuration. They were cropped at 4.2 tons per acre. The fruit was spread across the canopy using shoot positioning techniques in order to avoid fruit bunching. Mechanically leafing was implemented in July in order to facilitate air movement within the trellis.

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, crisp acidity, and round mid-palate. This style is best achieved in a stainless steel tank to preserve fruitiness and a small amount of oak influence to enhance the texture. 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 SO₂ 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.

OAK INFLUENCE

20% Oaked (Neutral French Oak Barrels) and 80% Unoaked.

WINE ANALYSIS

14.5% Alcohol
3.25 pH
10.05 TA

RESIDUAL SUGAR

Dry

BOTTLING DATE

April 25, 2011

CASE PRODUCTION

401 cases



Hand-Crafted By Winemaker:

Marion J. Miller

COLOR Clear, pale straw yellow.

NOSE Aromas of fresh pear, peach, and melon with subtle floral notes.

PALATE A crisp entry, round mid-palate, and a lingering finish of stonefruit and honeysuckle.

PEAK Now through 2013.

DRINKING