



AIRFIELD

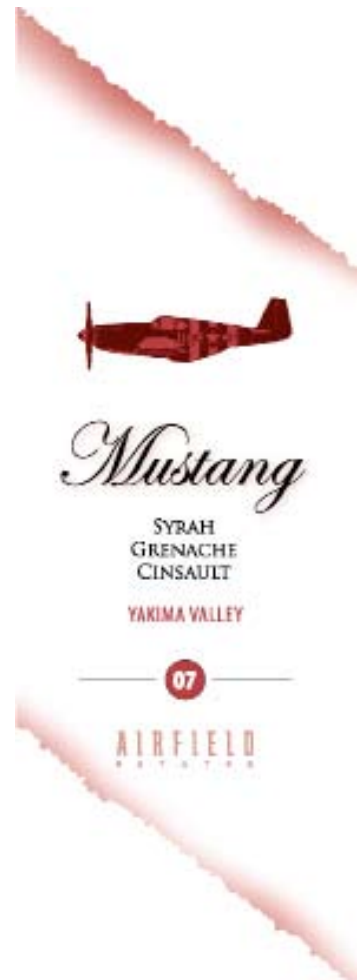
# 2007 Mustang

**Vineyard:** As always, 100% of the fruit was sourced from our estate vineyard. The vineyard blocks that contributed to this blend are located near Black Rock Creek. The rows are situated with a southwest orientation. The Syrah block was planted in 2000, and the Mourvedre, Grenache, Cinsault, and Counnoise were planted in 2005.

**Vinification:** The grapes were hand harvested and fermented in small stainless steel bins. Punch-downs, pump-overs and rack and returns were used to extract the proper amount of tannins from the must.

**Maturation:** This wine was aged in 100% neutral French oak for 10 months. This barrel selection was made in order to showcase the natural varietal character of the grapes.

**Bottling:** This red blend was bottled in August of 2008.



<b>REGION</b>	Yakima Valley AVA, Washington
<b>VINTAGE</b>	Since I began making wine in 2003, my favorite vintage, hands down, was 2007. There are a lot of reasons for this including our brand new production facility, but in all honesty you could not ask for better weather. There were relatively few heat spikes throughout the season. From June through the middle of September temperatures seemed to consistently be in the low 90's and upper 80's. This brought on ripeness earlier than normal (about 7 days), yet cool nights maintained the acidity. There were no real detrimental rain events in the vintage because all of the whites had been picked before the arrival of the first fall showers.
<b>VARIETAL COMPOSITION</b>	47% Syrah, 24% Grenache, 13% Cinsault, 10% Counnoise, 6% Mourvedre.
<b>ALCOHOL</b>	15.0% by VOL
<b>RESIDUAL SUGAR</b>	Dry
<b>CASES PRODUCED</b>	195 cases
<b>RELEASE DATE</b>	October 11, 2008

Hand-Crafted By Winemaker:

*Marion Z. Miller*

- COLOR** Deep garnate purple.
- NOSE** Aromas of blackberry and plum with nuances of chocolate and smoke.
- PALATE** Full-bodied and smooth with velvety tannins and flavors of berries and dark cocoa.
- FOOD PAIRING** This wine longs for grilled lamb, ribs, sausage, roasted potatoes, or slow cooked stews.
- PEAK DRINKING** Now through 2012