



AIRFIELD

Cabernet Sauvignon 2006

Vineyard: This block is located on the original north runway. It was planted in 1989 in well drained soil with a southwest orientation. This planting marked our first commercial vineyard of Cabernet Sauvignon. During the winter of 1989, all of the vines froze and were killed back to the ground. Under the soil, the vines became disoriented and did not know which way to grow. Excavation was conducted around each vine to help them realize which way was up. By the next autumn, the vines were at full stand. Today, this block is very hardy and more resistant to cold temperatures and drought. In 2006, the vines were cropped to 3 tons per acre to concentrate fruit flavor.

Fermentation: “Back to the basics” was the theme during fermentation. Due to an influx of grapes at Willow Crest (the winery we used for production), the fermentation bins had to be transported from the winery to our farm where they displaced our 3 grape harvesters. This farm storage facility was definitely not state of the art. No running water, no heat, & no drains made for an interesting fermentation to say the least. A few prayers toward the end of fermentation must have done the trick. The fermentors all went dry and none of them were ever stinky.

Maturation/bottling: In April 2006, my family visited Napa Valley and I fell in love with Silver Oak Cabernet. Trying to capture the Silver Oak magic I purchased six A&K barrels for my cabernet. A&K is the exclusive barrel of Silver Oak (They own half the company). This wine was definitely influenced by this American oak barrel which makes up 33% of this wine. A few French oak barrels that didn’t make the reserve cut round out this wine. In total, 40% of the barrels were new, mostly American.



VINEYARD REGION	Yakima Valley AVA, Washington
VINTAGE	The weather in 2006 was ideal. We had a mild Spring, which allowed for successful budbreak and flowering. The summer was dry with consistently hot days and cool nights.
VARIETY	100% Cabernet Sauvignon
HARVEST DATE	October 14, 2006
HARVEST METHOD	Handpicked
HARVEST BRIX	23.8 brix
WINE ANALYSIS	13.3% Alcohol 6.7 g/L TA 3.6 pH
OAK	American & French Oak (40% new)
CASE PRODUCTION	360 Cases
PEAK DRINKING	Now through 2012

Winemaker’s notes by:

Marion J. Miller

- COLOR** Deep cherry red.
- NOSE** Blackcurrant, tea leaf, tobacco, & sandalwood.
- PALATE** Full-bodied. Chewy tannins. Flavors of berry & oak with subtle dusty & leafy notes.
- FOOD** It pairs well with most red meats and robust cheeses.