



SEPTEMBER 2026

THE AIRFIELD WINE PRESS



A7 MUSCAT: FROM VINEYARD TO PRESS
A BEHIND-THE-SCENES LOOK AT HARVEST IN ACTION.

Harvest 2026 Is Underway

BY TRAVIS MAPLE

Harvest 2026 is officially underway at Airfield Estates, and excitement is building throughout the vineyard and winery.

This growing season has closely mirrored 2022 and 2024, with slightly warmer conditions overall. Consistent heat, limited rainfall, and abundant sunshine have helped our estate vineyard thrive. Fortunately, wildfire smoke has not been a concern, as most fires have remained a significant distance from our grape-growing areas and are not expected to affect this harvest.

Throughout the season, our vineyard team has carefully managed the canopy to give the fruit optimal sunlight and airflow. This attention to detail promotes healthy clusters, even ripening, and the flavor and color development we seek in every vintage.

With over 20 wine grape varieties grown across our farm, each block ripens on its own schedule. Our vineyard and winemaking teams regularly sample the fruit, evaluating sugar, acidity, seed maturity, color, and flavor to determine the ideal time to pick.

September 1st marked our first day of harvest. We have brought in fruit for our Glider program and the 2026 Moscato. With those first grapes safely in the cellar, harvest is moving into full swing as additional white varieties reach maturity, followed by our reds.

A Promising Vintage

Harvest is the culmination of nearly a year of hard work and careful decision-making. From winter pruning and spring bud break to summer canopy management and fruit sampling, every step contributes to the quality of the grapes arriving at the winery.

We are optimistic about the potential of the 2026 vintage. The fruit is showing excellent balance, flavors, and natural acidity needed to give our wines freshness, structure, and longevity. Although much of the season's work is still ahead, the early fruit has reinforced our confidence that 2026 will produce exceptional Airfield wines.

While preparing for harvest this summer, Marcus Miller and I also spent significant time evaluating and blending the 2025 red wines. Blending is one of the most rewarding parts of winemaking, as we bring individual lots together to create greater depth, balance, and complexity. The 2025 reds are shaping up to be among our finest to date and are now resting in the cellar as we turn our attention to the incoming vintage.

From the Bottling Line to the Crush Pad

This summer was especially busy in the cellar as we completed bottling, final racking, and blending ahead of harvest. From July through the second week of September, our bottling line processed nearly 29,000 cases of wine—a tremendous team effort. Many of these wines will be released over the next year. We are incredibly pleased with the end result and confident they will exceed expectations.

Experience Harvest at Airfield

There is no better time to visit Airfield Estates than during harvest. The winery comes alive as freshly picked grapes arrive and our cellar team begins crushing, pressing, and fermenting each lot. It is an exciting season filled with incredible aromas, long days, and anticipation for the wines taking shape.

Join us in October for our 5K Vineyard Run and Grape Stomp. Winery tours will be available immediately following the race, providing a firsthand look at the excitement of harvest.

Most of all, thank you for being part of the Airfield family. Your support as Club members allows us to continue doing what we love—farming this land, caring for our estate vineyard, and making wines we are proud to share.

We look forward to raising a glass of the 2026 vintage with you in the years ahead.

