



AIRFIELD

E S T A T E S

2018 VIOGNIER



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

100% Viognier
13.7% Alcohol
3.47 pH
6.4 g/L TA
815 Cases Produced

Airfield Estates is a fourth generation family farm based in the Yakima Valley crafting a wide range of estate grown wines of exceptional quality. As the name suggests, Airfield Estates has ties to aviation. A portion of the family property operated as a training base for hundreds of Army Air Corps pilots during World War II. The pride, passion, and dedication of these heroes provide a great source of inspiration as we strive to pay tribute to them with our wines.

VINEYARD

Established in 1968, our estate vineyard was one of the first commercial vineyards in Washington State. Our first plantings were Riesling, Gewürztraminer, and Cabernet Sauvignon. Over the years, we have expanded to over 20 varieties spanning approximately 830 acres. Nestled on the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA, our vineyard has one of the most spectacular views of Mount Rainier and Mount Adams. These sunny slopes are blessed with a long growing period, extended summer daylight, and cool evenings that yield well-balanced, world-class wines.

VINTAGE

The 2018 vintage was characteristic of Washington State with a mild winter and very hot summer. Temperatures in March and April were slightly above average, leading to bud break mid-April. A warm spring provided perfect growing conditions for the vines. Our meticulous viticultural practices allowed us to manage vigorous growth throughout the season so the plants reached optimal crop yield goals for each block. The hot summer allowed grapes to reach full maturity and ripeness levels far exceeding anything we saw in 2017 or 2016. White grape varieties received significant sun exposure creating bountiful aromatics with balanced acidity. The red grape varieties made wines that are luxurious with dark fruit aromas and silky tannins. The 2018 vintage will be one to enjoy for many years to come.

WINEMAKING

This Viognier is 100% estate grown and was harvested at optimal maturity in early October. The grapes were sent directly to the press as whole clusters for a gentle pressing. The juice was cold settled for 72 hours. After cold settling, a portion of the wine was sent to stainless steel tanks and the rest to French Oak barrels. Both lots were fermented cool with max temperatures in the 60-degree range allows the wines fruit to be the star of the show. After fermentation, the barrel portion was inoculated for malolactic fermentation and was closely monitored with the goal to achieve 100% malolactic fermentation without diacetyl production (buttery flavor) to preserve the fruit aromatics of the wine and still have a perfect balance of acidity. After fermentations were completed, both the barrels and tanks had their lees stirred twice a month for 2 months to help build texture and naturally soften the wine. This wine was then stabilized and prepared for bottling. Produced in a vegan manner, no animal byproducts were used in the production of this wine.

TASTING NOTES

Vivid aromatics of ripe pear, banana peel, and honeysuckle carry through to the palate. Secondary flavors of marzipan intertwine with the fruit adding a layer of complexity. Richly textured and exceptionally balanced, this wine leaves a smooth, creamy mark on the finish.

AGING

53% French Oak (50% New 50% Neutral) 47% Stainless Steel

