



AIRFIELD
E S T A T E S

2017 Grenache



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.9% Alcohol
3.84 pH
6.1 g/L TA
49 Cases
Vegan

Airfield Estates is a fourth generation family farm based in the Yakima Valley cultivating a wide range of premium grapes and crafting 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

To begin 2017, Eastern Washington was in the midst of a brutal winter that lingered on into early March. Our concerns of winter damage to the vines were alleviated towards the end of April when our vineyards came back to life with bud break. Bud break was a bit behind a normal Washington vintage, but not by much. Spring of 2017 was warm, and this led to rapid growth in the vineyards. The spring led into a perfect Eastern Washington summer with warm days and cool nights that we are keen on for a great growing season. Veraison happened around the first of August, and with all the last-minute adjustments to crop size we were very pleased. Wildfires were a great deal of concern for us, but as damaging as these fires were, thankfully our estate vineyard was not impacted by the excessive smoke we experienced in the state. Very similar to the 2016 vintage, we had a much cooler than average September that slowed the ripening process down quite a bit. This allowed the grapes to hang on the vines much longer to achieve optimal ripeness for flavor development and sugar content. This meant a later harvest season for us as we brought in the last of our grapes in early November.

WINEMAKING

Hand harvested from our vineyard from Reserve tier blocks at optimal ripeness, our Grenache was combined with 15% whole clusters still on the stems, and 85% destemmed (but not crushed) grapes. After a 48-hour cold soak, the wine was warmed up and allowed to ferment wild, meaning the grapes own native yeasts. Grenache is a very delicate varietal and our extraction protocol has a very gentle approach as to not over extract the wine's beautiful balance. Grenache has very thin and fleshy skins, creating a wine that is delicate in color. Gentle punch downs 2-3 times a day plus a bit of oxygen incorporation creates the vibrant red-fruit driven characteristics in this wine while maintaining a lush and silky finish. Fermented dry on the skins for a total of 18 days, then gently pressed. After pressing, the wine was sent to 2-year old French Oak barrels to maintain the fruit aromatics without obtuse amounts of oak, in turn creating an impeccably balanced wine.

TASTING NOTES

Our 2017 Grenache showcases a gorgeous array of bright red fruits. This medium-light bodied wine exhibits aromas of fresh strawberry puree, grenadine, and crème de cassis. Lush tart cherries, pomegranate preserves, and hints of red licorice fill the palate, and a long creamy finish accentuates this vintage's vibrant red fruits.

AirfieldWines



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