



AIRFIELD
E S T A T E S

2017 HELLCAT



Travis Maple, Winemaker

TECHNICAL DATA

13.5% Alcohol
3.84 pH
6.0 g/L TA
291 Cases

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

Each element of our 2017 Hellcat from our Estate Vineyard is sourced from our Reserve designated blocks. Each lot was fermented in small 2-ton fermenters, our extraction for our Tempranillo was gentle with only punchdowns 2-3 times per day. The Syrah portion received more frequent punchdowns and pump overs for optimal extraction. The wines were then aged exclusively in French oak with 28% being new oak, 20% 2-year-old and 52% neutral oak, this allows for complex layers that showcases the beautiful fruit notes from the wine. For the 1st 3 months of aging the lees were gently stirred in each barrel to help create roundness and balance of the wines. Aged for approximately 19 months, the wine was gently racked from barrels to tank. After all the chemistry was in we decided this wine was healthy and remained unfiltered allowing the wine to be enjoyed right away and still have the ageability to cellar for the next 9-10 years. This wine is also produced in a vegan manner meaning no animal by-products were used in its production. mal byproducts were used in the production of this wine.

TASTING NOTES

This well-balanced blend of Tempranillo and Syrah showcases bright aromatics of fresh marionberries and tart blueberries with a hint of red currant and fresh fig. Secondary flavors of black truffles and roasted herbs linger on the palate with lush, silky smooth tannins on the finish.

VARIETAL COMPOSITION

79% Tempranillo 21% Syrah

AirfieldWines



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