



AIRFIELD

ESTATES

2017 Mourvèdre



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.8% Alcohol
3.78 pH
6.1 g/L TA
71 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 grapes at optimal ripeness, our Mourvèdre was 100% destemmed (but not crushed) grapes. After a 48-hour cold soak, the wine was warmed up and allowed to ferment wild, meaning its own native yeasts. A mix of extraction methods were used in order to create a wine of balance, one that showcases the unique traits of the Mourvèdre grape. These methods included a gentle punch down in the morning, then a gentle pump over in the evening to incorporate more oxygen into the fermentation. Fermented dry on the skins about 16 days with temperature closely monitored as to not exceed 86 degrees. After fermentation was complete, the grapes were sent to the press for a gentle pressing, then sent directly to French oak barrels. This wine was aged in 15% new French oak and 85% neutral French oak. The mix of new and neutral French oak creates the perfect balance for this wine, allowing the exotic aromatics to be the star of the show while creating layers of creaminess and complexity.

TASTING NOTES

Our 2017 Mourvèdre displays vibrant layers of plum, cherry cola, and hints of white pepper. The palate is lush with secondary flavors of black licorice, exotic oak spice and black peppercorn that finishes with velvety tannins and balanced acidity, a perfect wine for food pairing.

