



AIRFIELD

ESTATES

2017 Runway



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.2% Alcohol
3.81 pH
6.1 g/L TA
367 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, our vineyard team was quick to manage excessive growth, so our vines met our winemaking goals. The spring led into a perfect Eastern Washington Summer with warm days and cool nights that we are keen to 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 about what we would see in 2017. Wildfires were of a great deal of concern for us, as damaging as these fires were, our Estate vineyard was not impacted by the excessive smoke we saw in the state creating a huge sigh of relief from the vineyard and winemaking teams. Very similar to the 2016 vintage, we saw a much cooler than average September that slowed the ripening process down quite a bit. This allowed the grapes to hang on their vines much longer allowing them to achieve optimal ripeness for flavors and sugar content. This did mean a later season for us as we brought in the last of our grapes in early November. Overall, we are pleased that we were not affected by all the smoke and are more than pleased with all the extra efforts and arduous work our vineyard team accomplished in making our fruit of exceptional quality which in turn created wonderful wines.

WINEMAKING

Harvested at Optimal maturity in mid-October from our reserve blocks in our Estate Vineyard, both the Cab Franc and Merlot were hand harvested at the same time, these grapes were then destemmed and sent to the same tank to Co-ferment together. After a cold soaking period, the wines were then inoculated with two different types of yeast strains; one to promote structure and varietal characteristics, the other for more bountiful fruit aromas. Our extraction protocol for a wine of this caliber is to be more aggressive early on in fermentation, giving the wine a delastage (remove all juice from skins, the returning the juice back to skins) this gives us most of our color, aromatics and structure before higher alcohol levels are present. Once Alcohol gets to about 9-10% we handle the fermentation much more gently with less pump overs and punch downs. Fermented dry on the skins for about 18 days, then free ran from the skins and gently pressed. The wine was then sent to exclusive French Oak barrels. Aged in 60% New French Oak and 40% Neutral French Oak for 18 months.

VARIETAL COMPOSITION

53% Cabernet Franc, 47% Merlot

TASTING NOTES

This delicious co-fermented blend of Cabernet Franc and Merlot exhibits complex aromas of dark cherry, fig, and currant with cocoa and smoked caramel. Smooth and refined tannins lead into secondary flavors of anise, espresso, and sweet plum. Finishing with an elegant balance of acidity that lingers with oak spices on the palate for an incredible amount of time.

