



AIRFIELD

E S T A T E S

2018 FLYGIRL WHITE



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.6% Alcohol
3.48 pH
6.5 g/L TA
1,290 Cases

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 varietals received significant sun exposure creating bountiful aromatics with balanced acidity. The red grape varietals 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

Each element that was blended into our 2018 Flygirl blend was harvested at optimal maturity and gently pressed before beginning fermentation. Each was fermented and aged in stainless steel to maintain freshness and varietal characteristics. The fermentation temperatures ranged from 58-62 degrees and the average length of fermentation lasted about 28 days. Cooler ferments helped us achieve these exotic fruit aromas and a clean, crisp finish. After fermentation, each varietal had the lees stirred back into the wine once every two weeks for up to three months. This process helped naturally refine the wine, creating more varietal characteristics and helping to soften the palate. When creating the 2018 blend, we wanted each varietal to play a special role to provide complexity and maintain an overall easy-drinking nature to the wine.

VARIETAL COMPOSITION

60% Chardonnay, 31% Pinot Gris, 9% Viognier

TASTING NOTES

Our 2018 Flygirl blend offers expressive aromatics that are fresh and lively. Flavors of honeydew melon, poached pear, bright citrus, pineapple, grapefruit, and guava envelope the palate, finishing with a touch of creamy banana. The balanced acidity leaves a vibrant, racy impression that finishes long, clean and crisp with flavors of honeysuckle and Granny Smith apples.

