



AIRFIELD

ESTATES

2018 LIGHTNING



Travis Maple, Winemaker

TECHNICAL DATA

13.7% Alcohol
3.53 pH
6.1 g/L TA
186 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 varieties received significant sun exposure creating bountiful aromatics with balanced acidity. The red grape varieties 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

Our Lightning blend, much like all our reserve tier wines, begins in the vineyard. Sourced from our Estate grown vineyard from reserve tier blocks that have been cropped to lower yields to showcase more concentrated flavors and depth of the wines. Each of these elements that went into the Lightning blend were hand harvested at optimal maturity in late September and sent directly to the press as whole clusters for a gentle pressing. After pressing and cold settling of solids for 72 hours, the juice was clean racked to exclusive French oak barrels where it was fermented cool and aged in these barrels. After fermentation each barrel was inoculated for Malo-lactic fermentation and closely monitored, the wines were then completed full Malo-Lactic Fermentation. After fermentations were completed, the lees in each barrel were stirred twice a month for 3 months to help build body and soften the texture of the wine. Aged for 10 months before being sent to tank for bottling preparations, this wine is ready to drink right away or to be cellared for several years.

TASTING NOTES

A luscious blend of 61% Viognier and 39% Chardonnay with aromatics of spiced apple and secondary flavors of roasted pecans followed by floral notes. Balance flavor of smoked vanilla bean and toffee leads a long and creamy finish.

