



AIRFIELD

E S T A T E S

2018 MOSCATO



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

10.1% Alcohol
4.0% Residual Sugar
3.31 pH
7.3 g/L TA
349 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

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 Moscato is harvested early when grapes are still in their sugar development phase, yet has the flavors, ripeness and the brisk acidity we are looking for. The goal is to create a wine that is lower in alcohol with brisk acidity and balanced natural residual sugar. Harvested in early September, the grapes were not de-stemmed and were sent directly to the press as whole clusters. After gentle pressing, the wine was settled for 72 hours before being racked off its lees to begin fermentation. To maintain the fresh fruit characteristics of the wine, we fermented at a cold temperature of 56 degrees that lasted for nearly 3 weeks before fermentation was seized to maintain the wine's natural residual sugar.

TASTING NOTES

This Moscato displays exciting tropical fruits, expressive aromatics of fresh mango, kiwi, and papaya. The mouthfeel is balanced with crisp acidity and sweet citrus notes that lead to flavors of cantaloupe and candied pineapple.

