



# AIRFIELD

E S T A T E S

## 2018 PINOT GRIS



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

13.3% Alcohol  
.10% Residual Sugar  
3.49 pH  
6.4 g/L TA  
209 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

Our Pinot Gris is sourced from our best performing blocks of Pinot Gris. Harvested in mid-October in the cold morning hours to help prevent pinking as Pinot Gris is a red grape varietal, then sent directly to the press. After pressing, the juice was sent to stainless steel tanks to settle out solids. Once clean the juice was racked into another stainless tank where the juice was inoculated with a special yeast strain that is specifically made for Pinot Gris. In order to capture the tropical and citrus fruit elements, the wine was fermented at a cool temperature of 58 degrees. Cooler ferments allow for a slower fermentation that keeps the aromatics fresh. Alcoholic fermentation took about 29 days to complete, after fermentation the wines solids were stirred back into the wine twice a month for 2 months. This process helps round out the wine and creates a smoother texture. Once the wine was clean and stable, the wine was then sent directly to our concrete tank for additional aging. Concrete aging gives the wine more depth and roundness while incorporating a complex layer of minerality. Giving these extra steps we took to ensure this Pinot Gris will be one to remember for a long time!

### TASTING NOTES

Layers of fresh pear and white peach create an aromatically profound wine that showcases depth and roundness and finishes with a subtle hint of wet stone.

