



AIRFIELD

E S T A T E S

2018 CABERNET FRANC



Marcus Miller, Winemaker
Travis Maple, Winemaker

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 a classic Washington State Vintage with a mild winter and very hot summer. The winter leading to Spring was mild and temperatures in March/April were slightly above average leading to our Estate's Vineyard bud break in middle April. A warm Spring provided perfect growth for the grapevines. Our meticulous farming practices allowed us to manage vigorous growth throughout the growing season, so the plants reached our crop size yield goals for each block. A hot summer with cool nights during 2018 advanced the ripeness and growth in the vineyards that we have not seen in the last few years providing for an optimal vintage. The hot summer allowed grapes to reach optimal maturity and ripeness levels far exceeding anything we saw in 2017 and 2016. 2018 did see some heavy smoke from wildfires in the Northwest, but the location of our vineyards, the timing of the smoke, and the overall smoke saturation, our vineyard was not affected by the smoke. White grape varieties saw a lot more sun exposure creating bountiful aromatics with balanced acidity. The red grape varieties made wines that are lush with dark fruit aromas and silky tannins. The 2018 Vintage will be one to enjoy for many years to come.

TASTING NOTES

Dark layers of black currant, dried tobacco leaf, and sweet plum with notes of roasted sage. Secondary flavors of smoked fig, graphite, and leather with a subtle hint of anise and spice. The palate is generous with refined tannins and a well-structured finish that showcases the gorgeous French Oak notes.

TECHNICAL DATA

Alcohol: 14.1%
pH: 3.79
TA: 6.0
Case Production: 171 cases
Vegan

