



AIRFIELD E S T A T E S

2018 LATE HARVEST MOSCATO



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA
100% Muscat Canelli
11.4% Alcohol
3.92 pH
5.1 g/L TA
21% Residual Sugar
186 Cases Produced

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 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 budbreak in middle April. A warm Spring provided perfect growth for the grape vines. 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 very hot summer with cool nights during 2018 advanced the ripeness and growth in the vineyards that we haven't 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. 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.

WINEMAKING

Our late harvest Moscato was hand harvest in early November and then sent to a cold facility where the grapes were kept at 18 degrees for 7 weeks. This allows the grapes to become completely frozen and thus increases the sugar content quite considerably. Harvest at 28.5 brix, then frozen to increase the sugar level to 46.2 brix. The grapes were then very slowly pressed as they are ice cubes over a period of 2 days, the quantities are very low, but the quality is extremely high. After a very lengthy pressing, the juice was then settled out and clean racked before fermentation. We inoculated with a special yeast strain meant for Late Harvest wines and fermented the wine at 60 degrees. A slow fermentation was the goal in order to express the wine's beautiful tropical flavors, and we want to make sure we achieve our alcohol goals and be able to stop the fermentation with a lot of remaining natural sugar. Once fermentation was seized, the wine was allowed to settle out all of its solids before being clean racked and stabilized for bottling.

TASTING NOTES

Expressive aromatics of fresh mango, kiwi and papayas dominate the aromatics with additional aromas of fresh honey and guava. The mouth feel is balanced with lower acidity and plentiful residual sugar leading to flavors of cantaloupe and candied pineapples that finishes clean and crisp. Enjoy now through 2045 (Sweet wines have an amazing age potential!)

Note: This wine was made in a vegan manner meaning no animal bi-products were used in the production of this wine.

