



# AIRFIELD

ESTATES

## 2019 MOSCATO



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

10.7% Alcohol  
4.5% Residual Sugar  
3.36 pH  
7.6 g/L TA  
405 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 2019 Vintage threw everything it could at us winemakers. We started off with a very mild winter, then out of nowhere we saw record snow accumulations in late February that lasted until early March. Thankfully this did not affect buds on the dormant grapes, but it did cause a delay in bud break; about 2 weeks later than normal. Delayed bud break then delays ripening overall so we did see a later than usual ripening to get to our optimal ripeness, we did see a decent amount of heat accumulation, but the 2019 vintage will go down as a cooler vintage for Washington State. Not only did we have these challenges to overcome, but our typically amazing October was also very trying for us. We didn't see one frost on our vines, but we saw two freezing periods that made our winemaking decisions ever more challenging. The 1st frost we saw we were happy with the results thinking we have escaped a terrible outcome in the vineyards, then 9 days later we were hit very hard and we saw considerable frost damage to all our grapes. As we are seasoned winemakers, we took this challenge head-on and decided to purchase brand new state of the art equipment including an optical sorter that would eject bad and damaged grapes before any of these grapes went into a fermenter or press. The new equipment worked as amazing for us and the results in the wines are more than pleasing for us as well. Challenging vintages like 2019 really lets you know as a winemaker what you are made of and we at Airfield Estates not only took this challenge head-on, we excelled and the wines we produced from this vintage are going to be more consumer-friendly with higher acidity and lower alcohols but the fruit aspect is exceptional.

### 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.

