



# AIRFIELD

E S T A T E S

## 2019 Syrah



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.6% Alcohol  
3.89 pH  
5.5 g/L TA  
1,326 Cases

*Produced in a Vegan Manner  
(No animal byproducts used  
in production of this wine)*

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 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 delay bud break by approximately 2 weeks, which had some residual effects on the overall ripening process. We did see a decent amount of heat accumulation, but the 2019 vintage will go down as a cooler vintage for Washington State. Our typically amazing Octobers was very trying for us with not just one but two freezing periods that made our winemaking decisions ever more challenging. The first frost we saw we were happy with the results thinking we have escaped a terrible outcome in the vineyards, and 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 let you know as a winemaker what you are made of, and we at Airfield Estates not only took this challenge head on, but 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

Sourced exclusively from our estate vineyard, creating a wine of this caliber starts in the vineyard. We meticulously manage the size of the crop, then late in the season make sure the vines have proper exposure to ensure we achieve optimal ripeness. Harvested in mid-October, the grapes were then hand-sorted and destemmed before being sent to small fermenters. To obtain more complex aromas and mouthfeel, the wine underwent a native ferment, using the grapes' natural yeast to complete alcoholic fermentation. Extraction on Syrah is always my favorite as we can use many methods of extraction without fear of over extracting flavors. Fermenting at temperatures of 88-90 degrees with aggressive extraction methods used early on such as a delestage, then tapered off to more gentle extraction methods as to not over extract the wine and maintain a soft and lush mouthfeel. The wine was fermented on the skins until dry, about 16 days, then drained and gently pressed. After pressing, the wine was sent to French Oak barrels with 38% New French oak, 25% 1-3-year-old French Oak, and 37% Neutral Oak and inoculated for Malo-Lactic fermentation. After MLF was completed, the wine's lees were stirred twice a month for three months. Incorporating lees into the wines naturally softens the wine, creating more roundness and depth on the palate. During aging, the diligent care for the wine. We top every barrel twice a week and this wine had 3 rackings during its aging. Aged for approximately 16 months in French oak before being racked to a concrete tank for 1 month of concrete aging then prepped for bottling.

### TASTING NOTES

Our 2019 Syrah displays aromas of rich brambleberry melded with hints of orange peel, soy sauce and smoked meats. The palate displays silk like texture with flavors of candied plum, blackberry jam, salted chocolate, and a touch of licorice. The wine has a smooth finish with beautiful lingering notes of oak and a touch of wet stone. Enjoy now through 2033, optimal maturity should peak around 2026.

AirfieldWines



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