



AIRFIELD

ESTATES

2019 TEMPRANILLO



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.4% Alcohol
3.92 pH
5.0 g/L TA
72 Cases
Vegan

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 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 affects 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. The first frost was not very damaging, but then 9 days later we were hit very hard and 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 wonders. 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 from this vintage are going to be more consumer-friendly with higher acidity and lower alcohols but the fruit aspect is exceptional.

WINEMAKING

The Tempranillo was sourced from our estate vineyard situated in the Yakima Valley AVA. Harvested at optimal ripeness in late September, the wine was de-stemmed and sent through our optical sorter before being pumped into a concrete tank. Cold soaked for 72 hours, the grapes were then warmed up and inoculated with a special yeast strain. Fermenting in concrete gives the wine more lifted aromas, more tension on the palate and layers of complexity while maintaining perfect fermentation temperatures. Our goal with a wine of this caliber is to create a wine rich in flavor with weight and depth on the palate. Our extraction protocol was more aggressive early on with more pump overs, then as alcohol levels increase the length and number of pump-overs decreased. Fermented until dry on the skins, about 15 days, the juice was then separated from the skins and the skins sent to the press to gently crush the remaining juice out of the skins. The press and free run were not combined. The wine was then sent to a variety of French oak barrels and inoculated for malolactic fermentation. Once malolactic fermentation was complete, the wines lees were stirred twice a month for one month to help create a rounder mouthfeel and finesse on the palate. Aged for approximately 15 months in French oak (33% being new French oak and 67% being 2 year old French oak), the wine was then removed from barrels and sent back to a concrete tank for an additional 3 weeks of concrete aging before being prepped for bottling.

TASTING NOTES

Our 2019 Tempranillo is a medium-bodied style of wine that is full of aromas and flavors with an abundance of blue fruits. Compelling layers of huckleberry, blueberry jam, and exotic spice fill the glass. Secondary flavors consist of blackberries, anise, toasted oak, and minerality. The palate is incredibly smooth with little presence of acidity. The tannin structure is almost like silk and the wine exits the palate with an incredibly lush and lingering finish.

AirfieldWines



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