



AIRFIELD

ESTATES

2019 BOMBSHELL



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.2% Alcohol
3.76 pH
6.0 g/L TA

*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. After the first frost, we were happy with the results thinking we had escaped a terrible outcome in the vineyards, but then 9 days later we were hit very hard by another cold spell, 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 some 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 amazing for us, and the results in the wines were more than pleasing 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 more consumer-friendly with higher acidity and lower alcohols, and, in spite all of the challenges, the fruit aspect is exceptional.

VARIETAL COMPOSITION

40% Merlot, 36% Cabernet Sauvignon, 15% Syrah, 5% Malbec, 2% Cabernet Franc, 2% Sangiovese

WINEMAKING

All of the varietals for this blend were sourced from our estate vineyard in the Yakima Valley. Our goal when creating this wine was to see a bounty of fruit flavors and aromas, a nice touch of well-integrated oak, and soft tannins to create a well-balanced wine. Harvested towards the end of October at optimal maturity, the grapes were sent to various size fermenters, the grapes were then cold soaked for 48 before being inoculated with several different strains of yeast. Our extraction approach was to be aggressive at the beginning of fermentation, which allowed us to extract the color and flavors we look for in each of these varietals. Once alcohol levels start to increase, we then took a more gentle approach to avoid harsh tannins and achieve our end goal of a soft, lush finish while maintaining balance and structure. After fermentation, each lot was then sent to a variety of new and neutral French oak barrels and inoculated for malo-lactic fermentation. After malo-lactic fermentation is completed, each barrel had its lees stirred twice a month for up to four months, this process helps build structure and roundness while enhancing the mouthfeel and acting as a fining agent to naturally soften the wine. The final blend consisted of aging in 100% French oak for 18 months, with 27% being new French oak, 30% 1 to 3 year old French oak, and 43% neutral oak.

TASTING NOTES

Gorgeous aromas of black currant, cassis, and raspberry jam with intriguing layers of roasted sage and cocoa. The palate is robust with flavors of dried cranberry, smoked fig, dark espresso, and a hint of savory spice that finishes with smooth, silky tannins.

AirfieldWines



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