



# AIRFIELD

ESTATES

## 2019 PINOT GRIS



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

13.2% Alcohol  
.12% Residual Sugar  
3.59 pH  
6.1 g/L TA  
750 Cases

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 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, our typically amazing Octobers was 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 Pinot Gris is sourced from our best performing blocks of Pinot Gris. Harvested in mid-October in the cold morning hours to help prevent pinking as Pinot Gris is a red grape varietal, then sent directly to the press. After pressing, the juice was sent to stainless steel tanks to settle out solids. Once clean the juice was racked into another stainless tank where the juice was inoculated with a special yeast strain that is specifically made for Pinot Gris. In order to capture the tropical and citrus fruit elements, the wine was fermented at a cool temperature of 58 degrees. Cooler ferments allow for a slower fermentation that keeps the aromatics fresh. Alcoholic fermentation took about 29 days to complete, after fermentation the wines solids were stirred back into the wine twice a month for 2 months. This process helps round out the wine and creates a smoother texture. Once the wine was clean and stable, the wine was then sent directly to our concrete tank for additional aging. Concrete aging gives the wine more depth and roundness while incorporating a complex layer of minerality. Giving these extra steps we took to ensure this Pinot Gris will be one to remember for a long time!

### TASTING NOTES

Layers of fresh pear and white peach create an aromatically profound wine that showcases depth and roundness and finishes with a subtle hint of wet stone.

