

2020 FLYGIRL WHITE



Marcus Miller, Winemaker Travis Maple, Winemaker

TECHNICAL DATA

13.3% Alcohol 3.53 pH 5.7 g/L TA 213 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 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 2020 vintage will go down as a very memorable year. The growing season was exceptional with a mild winter, warm spring, and moderate summer. Bud break occurred 2 weeks earlier than normal and veraison was well ahead of schedule too. Just as we were preparing for an early start to harvest, wildfires in the Northwest created a thick cloud of smoke over Washington State, Concerns arose about exposure to smoke. Taking a cautious approach, we delayed harvest until the smoke cleared and conducted trials to determine the effect of smoke on our grapes. Fortunately, results showed no sign of smoke taint. Proximity to the source of smoke plays a big factor, and our vineyard was a long distance away. Overall, we have not seen any impact of smoke on the 2020 vintage. Another major event of this vintage was an early frost that occurred the second week of October. Our winemaking team worked tirelessly long hours leading up to the frost. By the time our vineyards had been impacted by the cold spell, our winery was stuffed with fermenting grapes and harvest was 95% complete. All remaining grapes were then hand-harvested and sorted with an optical sorter to remove any excessive M.O.G. or bad grapes. After our wines completed alcoholic fermentation, we were very pleased with the results. We at Airfield have another stunning vintage for you to enjoy. The 2020 wines showcase an abundance of ripe fruit aromatics, low tannin profiles, and exceptionally balanced finishes.

WINEMAKING

This blend is composed of 50% Pinot Gris, 30% Chardonnay, and 20% Viognier. Each varietal was harvested at optimal maturity, gently pressed, and fermented and aged in stainless steel tanks to maintain freshness and varietal characteristics. The temperatures of fermentation ranged from 58-62 degrees, and the average length of fermentation lasted about 25 days. These cooler ferments helped us achieve beautiful exotic fruit aromas and a clean, crisp finish. After fermentation, each varietal had the wine's lees stirred back into the wine once every two weeks for up to three months. This process helped naturally soften the wine, enhance the texture, and create a rounder mouth-feel. When creating this 2020 blend, we wanted each varietal to play a special role in this blend to provide complexity and an overall easy drinking wine.

TASTING NOTES

The 2020 Flygirl offers a bouquet of fresh and vibrant aromatics. Notes of pineapples, lime juice and guava fruit fill the glass. Delicate flavors of grapefruit, sweet pears and honeydew melons envelop the palate finishing with secondary flavors of bright citrus and a hint of banana. The wine's brisk yet balanced acidity leaves a vibrant finish that creates a long, clean, and crisp mouthfeel. Enjoy now through 2026.