



# AIRFIELD

ESTATES

## 2020 H. LLOYD MILLER



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.5% Alcohol  
3.79 pH  
6.1 g/L TA  
248 Cases

*Produced in a Vegan Manner  
(No animal by-products 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.

### VINEYARD

Established in 1968, our estate vineyard was one of the first commercial vineyards in Washington State. 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.

### FOUNDERS SERIES

This wine pays tribute to our great-grandfather, H. Lloyd Miller, a successful businessman and pioneer of the Yakima Valley, who founded our family farm in the early 1900's. He is considered the father of the Roza Irrigation Canal, which supplies water to 72,000 acres of farmland in our valley. His entrepreneurial spirit provides a great source of inspiration to our family as we strive to carry on his legacy.

### 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 two weeks earlier than normal, and veraison was also well ahead of schedule. 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 as our vineyard was a long distance away from the fires. Another major event in 2020 was an early frost that occurred the second week of October. Our winemaking team worked tirelessly for long hours leading up to the frost. By the time our vineyard was impacted by the cold spell, 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. Overall, we were very pleased with the results of the 2020 vintage. The wines showcase an abundance of ripe fruit aromatics, low tannin profiles, and exceptionally balanced finishes.

### WINEMAKING

Handcrafted for exceptional balance, richness, depth, concentration, and complexity, this full-bodied Bordeaux-style blend is comprised of 60% Cabernet Sauvignon, 22% Merlot, 16% Cabernet Franc, and 2% Petit Verdot. Each varietal was sourced from our best of the best reserve tier blocks on our estate vineyard, which is situated in the Yakima Valley AVA. Harvested by hand at the end of October, the grapes were destemmed, but not crushed, sorted using our optical sorter, and then sent to a small stainless-steel tank where all of the varietals were combined for a co-fermentation. Co-fermenting allows the varietals to marry each other from the beginning creating more robust fruit aromas and complex flavors while showcasing each of the varietals in the final product. Our extraction approach was more aggressive early on incorporating methods, such as delestage, pulse air, and lengthy aerated pump-overs, which help give the wine ample color and dark fruit aromas. Once alcohol became prevalent in the wine, we tapered off to a gentler approach to help create a more finesse finish on the palate. After alcoholic fermentation was complete, the wine remained on the skins for an additional 11 days for extended maceration. This process gives the wine more intriguing aromas and complex characteristics. After this period, the wine was drained from the skins where the press was kept separate and not added back to the original wine. Sent directly to new French oak barrels the wine then underwent malolactic fermentation. During the aging process, the lees were stirred twice a month for four months to naturally soften the wine and create a rounder mouthfeel. Overall, the wine was aged for 22 months in 100% new French oak barrels before being sent to tank and prepared for bottling.

### TASTING NOTES

Mesmerizing aromas of black cherry, cola, fig jam, and smoked dates fill the glass. The palate is powerful yet elegant showcasing polished tannins and secondary flavors of bramble berry, seared leather, fresh pipe tobacco, and chocolate truffle. Luscious notes of dark fruit and sweet, toasted oak provide a lengthy finish. Enjoy now through 2042 with optimal maturity in 2037.

