



AIRFIELD

ESTATES

2021 CABERNET SAUVIGNON



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.2% Alcohol
3.85 pH
5.9 g/L TA
5842 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 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

Our estate vineyard was established in 1968 and is situated along the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA. Today, we grow over 20 wine grape varieties spanning over 800 acres. Our vineyard has 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 2021 vintage in Washington State was characterized by record-breaking warmth, with a mild winter and early bud break in April, followed by an intense six-week heatwave in late June, leading to stress on the grapes and a 30% reduction in crop size. Despite the challenges, the smaller berries produced exceptional flavors, and the rapid ripening led to an early harvest, with sparkling wine and Sauvignon Blanc grapes coming in by August. September saw the completion of white varietal harvesting, allowing full attention to red varieties. Although late October brought freezing events that affected the canopies, we were nearly finished with harvest. Overall, the vintage yielded outstanding wine with dark fruit elements, structure, finesse, and aging potential.

WINEMAKING

The careful crafting of this wine began in our estate vineyard where meticulous planning was implemented in early winter. Each block of Cabernet Sauvignon was carefully selected. From winter pruning all the way through harvest, we diligently managed our crop to achieve the perfect yields. Harvest occurred towards the end of October at optimal maturity. The grapes were destemmed, sorted using an optical sorter, and pumped to various size fermenters. After a short cold soak of 24 hours, the grapes inoculated with several different strains of yeast. Our goal was to showcase luscious dark fruit flavors with a tannin structure demonstrating balance and finesse. To achieve this style, we took a more aggressive extraction approach early on during fermentation before alcohol was present. This gave us the beautiful fruit aromas and flavors without over extracting from the skins. As alcohol levels increased, we incorporated a more gentle extraction approach to maintain a soft texture while still creating a full-bodied, well-structured wine. After fermenting on the skins for about 14 days until dry, the wine was then drained from the skins, and the skins were gently pressed. The wine was then sent to a variety of French oak barrels and inoculated for malolactic fermentation. Once malolactic fermentation was completed, the wines lees were stirred in each barrel twice a month for four months. Incorporating lees at this stage helps build a rounder mouthfeel while naturally softening the wine. During aging, the barrels were racked a total of 4 times. Each barrel was meticulously maintained with topping every two weeks to ensure the health of the wine. Aged for approximately 18 months in French Oak (40% new, 32% 1-3 year old, and 28% neutral), the wine was then sent to tank and prepped for bottling.

TASTING NOTES

Our 2021 Cabernet Sauvignon boasts rich dark fruit aromas of blackcurrant, Bing Cherry, and red cassis, complemented by complex layers of toasted cedar and hints of graphite. The palate is full-bodied with smooth tannins and balanced acidity, showcasing an abundance of dark berry flavors intertwined with nuances of cola and smoked caramel. Enjoy now through 2037, with optimal maturity peaking around 2032.

