



AIRFIELD

E S T A T E S

2021 MUSTANG



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.4% Alcohol
3.84 pH
5.9 g/L TA
536 cases produced

*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 will be recorded as one of the warmest in Washington State history. With a mild winter and a warm spring, we saw bud break during the second week of April, about 1 to 2 weeks earlier than average. Then we experienced a heat wave in late June that lasted roughly six weeks with over 35 days of 100°+ temperatures and some daily highs nearing 118° Fahrenheit. This period of extreme heat began when the grapes were in a cluster and berry size development stage, causing grapes to stress out weeks before we vintners would prefer. Smaller berry size led to an overall 30% reduction in crop size for us. On the bright side, these smaller berries produced phenomenal flavors. We also saw rapid ripening at a pace last seen in 2015, creating a very early harvest start. By the end of August, we had brought in nearly 150 tons of sparkling wine grapes and Sauvignon Blanc grapes, hands down an August record for us at Airfield. By the end of September, we had crushed every white varietal, which was beneficial for us in winemaking as we could then give 100% of our attention to red varieties. October started with nice warm temperatures, and the pace of grape harvesting was going very well, with ideal ripeness and exceptional quality. By the third week of October, we did see several freezing events causing our canopies to die. With only a limited amount of fruit remaining, it was easy for us to harvest the last remaining fruit before the end of October. In the end, the 2021 vintage made outstanding wine. Our red wines display dark fruit elements with structure and finesse. The wines created in 2021 will be enjoyable in their youth but also age-worthy, making a lasting impression.

WINEMAKING

All of the varieties for this blend were sourced from reserve tier blocks on our estate vineyard, harvested at optimal maturity, destemmed but not crushed, sorted using our optical sorter, and then sent to small-batch stainless steel bins or concrete tanks for fermentation. Fermenting in concrete helps create complexity and intriguing layers of minerality in the wines while accentuating fruit aromas. Treating each varietal with delicacy is critical in our program for this wine to ensure we have expressive varietal aromatics while simultaneously being gentle on the palate. Doing so requires the utmost attention to detail for each lot. We try to get as much extraction as possible early in the fermentation stages before the presence of alcohol is a factor. This gives us ample color and vivid aromatics, and then we taper off the extraction to a gentler extraction method to ensure a lush and velvet-like texture on the wine. Once each lot was dry on the skins, we free-run the wine from the skins and sent the skins to the press for gentle pressing to extract the remaining juice. For aging, we chose large format (500L) French oak barrels with 75% new, 20% 2-year-old, and 5% neutral French oak. Large French oak barrels allow the complex fruit notes in the wine to be the star while creating a nice touch of oak that is balanced in the wine. During the first three months of aging, the lees were stirred twice a month to naturally soften the wine and to create more roundness on the palate. Overall, the wine was aged for 18 months in French oak and then returned to a concrete tank for one month of additional concrete aging before being prepared for bottling. Sending the wine back to concrete tanks helps lift the aromas and enhance the mouthfeel.

TASTING NOTES

Comprised of 52% Syrah, 38% Grenache, and 10% Mourvèdre, the 2021 Mustang is our expression of the classic Rhone blend, capturing the essence of the three varieties. Dark, intriguing aromatics unfold layers of black cassis, smoked fig, orange oil, barbecued meats, and a hint of wet stone. On the palate, prominent notes of blackberry and plum meld seamlessly with exotic secondary flavors of black olive tapenade, soy sauce, coriander, and a touch of white pepper. This smooth, exceptionally balanced, medium-bodied wine exits the palate with velvet-like tannins and a long, elegant finish accentuating the lush, toasted French oak. Enjoy now through 2037, with optimal maturity in 2031.

