



AIRFIELD
E S T A T E S

2021 Old Vine Cabernet Sauvignon



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.3% Alcohol
3.77 pH
5.9 g/L TA
66 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. This particular wine hails from our best Cabernet Sauvignon block, which just so happens to be the oldest that our estate vineyard produces. Old vines yield naturally smaller crop loads with darker, dense flavors. Planted in 1989, this block continuously produces some of the finest Cabernet Sauvignons in the Yakima Valley. For vines of this age to still be healthy and bear fruit of such amazing quality is a true testament to the care and meticulous management of our estate vineyard.

VINTAGE

The 2021 vintage stands out as one of the warmest in Washington State history. A mild winter and warm spring led to an early bud break in mid-April, about 1–2 weeks ahead of schedule. A six-week heat wave hit in late June, bringing over 35 days of 100°F+ temperatures, with some highs nearing 118°F. This extreme heat during the cluster and berry development stage stressed the vines earlier than ideal, resulting in smaller berries and a 30% reduction in crop size. However, these smaller berries produced exceptional flavors. The rapid ripening mirrored conditions last seen in 2015, leading to an early harvest. By the end of August, we had already brought in nearly 150 tons of sparkling wine and Sauvignon Blanc grapes, setting an August record for Airfield. All white varieties were harvested by late September, allowing us to focus entirely on red varieties. October's warm start provided ideal conditions, with the fruit achieving optimal ripeness and quality. By the third week, freezing events caused the canopies to die, but with only a tiny amount of fruit remaining, the harvest was quickly completed by month's end. The 2021 wines are remarkable. White wines exhibit vibrant fruit aromas and crisp acidity, while red wines showcase dark fruit flavors with structure and finesse. These wines offer early enjoyment but possess the complexity to age beautifully, leaving a lasting impression.

WINEMAKING

Harvested at peak maturity in late October of 2021, the estate-grown Cabernet Sauvignon grapes were meticulously hand-picked, destemmed (not crushed), and sorted with precision using our optical sorter before being gently transferred to a small tank. After a 48-hour cold soak, the must was inoculated with two distinct yeast strains. We applied an aggressive early extraction protocol, focusing on aeration, and tapered off as the wine reached 9% alcohol to prevent over-extraction. Following 14 days on the skins, we extended the maceration process by keeping the wine in contact with the skins for an additional week. This technique enhances the wine's complexity, imparting deep, dark flavors and a bolder body. After extended maceration, the wine was separated from the skins without pressing and transferred to exclusive French oak barrels for malolactic fermentation. During the first four months of barrel aging, the lees were stirred twice monthly to create a rounder, softer mouthfeel. From the lot, we selected the best three barrels, aging the wine for an additional 20 months in 100% new French oak from premier cooperages—Taransaud (34%), Le Grand (33%), and Berger (33%). To perfect this wine, it was bottle-aged for an additional year before release. Aged for 24 months in oak and a year in the bottle, this wine exemplifies elegance and craftsmanship.

TASTING NOTES

Our 2021 Old Vine Cabernet Sauvignon exemplifies the exceptional quality of our estate vineyard and the artistry of our winemaking. Crafted from vines planted in 1989, these low-yielding old vines produce small, intensely flavored berries, resulting in wines with a tapestry of aromatic complexity and age-worthy structure. Dark fruit aromas of black cassis, black currant, Bing cherry, and cola are complemented by hints of sandalwood, leather, and pipe tobacco. The palate offers polished tannins, balanced acidity, and lasting notes of bramble berries, smoked dates, and exotic roasted spices, culminating in a rich, elegant finish. Enjoy now through 2041, with peak maturity in 2036.

AirfieldWines



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