



# AIRFIELD

ESTATES

## 2021 SAUVIGNON BLANC



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

12.7% Alcohol  
3.30 pH  
7.1 g/L TA  
Bottled Nov. 2021

*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.

### 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 1-2 weeks earlier than average. Then in late June, we experienced a heat wave for approximately 6 weeks. During this time, we saw over 35 days of 100+ degree temperatures, with some daily highs nearing 118 degrees! 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 sizes for us. Nevertheless, the flavors that these smaller berries produced were phenomenal! We also saw rapid ripening at a pace we have not seen since 2015, and this created a very early start to harvest. 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 off 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 white wines showcase bright fruit aromas with brisk acidity. Our red wines display dark fruit elements with structure and finesse. The wines created from 2021 will be age worthy and enjoyable in their youth and will be wines that will make a lasting impression.

### WINEMAKING

Creating world class Sauvignon Blanc starts in our estate vineyard. The sites we have selected are perfectly suited for this grape varietal. Managing our canopies and exposing the grapes at just the right time in growing season are critical steps in crafting this wine. Harvesting the grapes at optimal ripeness in the cool morning hours also helps the grapes preserve their amazing aromatics. After harvest, the grapes are hand sorted and sent directly to the press for a gentle pressing. After settling out solids for about 6 days, the juice is then clean racked and inoculated with a very special yeast strain isolated from New Zealand Sauvignon Blanc grapes that will create and maintain the fresh fruit characteristics of the wine. Fermenting at a cooler temperature of 61-62 degrees also helps retain the freshness and amazing aromatics while avoiding astringencies. After fermentation, the wine's natural lees were stirred twice a month for two months to help build body and create roundness of the wine. The wine was then settled, stabilized, and filtered.

### TASTING NOTES

Our 2021 Sauvignon Blanc displays bright citrus aromas of fresh squeezed grapefruit, lime peel, guava, and hints of lemongrass. The palate is layered with flavors of candied pineapple, tangerines, and light floral notes. The finish is clean and accentuates the wine's natural acidity for a crisp, refreshing finish. Enjoy now through 2027.

