



AIRFIELD
E S T A T E S

2022 AVIATOR



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.5% Alcohol
3.71 pH
5.9 g/L TA
253 cases produced

*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 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 2022 vintage in the Yakima Valley was a bit of a roller coaster. A mild winter extended into spring with early frost periods and winter-like conditions in April. The cool spring delayed bud break by a few weeks and caused delayed growth in the vineyard as we moved into summer. Each vineyard block was meticulously managed to ensure a ripe crop by harvest. We lowered clusters per vine and allowed for more sunlight exposure. By mid-July, temperatures finally started warming up and led to record growth in a short amount of time. Fortunately, warm summer temperatures extended into fall, helping to lengthen the growing season and allowing the grapes to continue to ripen. Harvest ended up being delayed approximately three weeks from a typical year. We gratefully did not experience any fall frost events, so the grapes had extended hang time on the vines to achieve optimal ripeness and excellent flavor development. Overall, the 2022 vintage displays ripe flavors, bountiful fruit aromas, and balanced acidity. The wines can be enjoyed in their youth, or they can cellar for many years to come.

WINEMAKING

Each component of our Aviator blend originates from designated Reserve-tier blocks in our Estate Vineyard, selected specifically for each varietal. These blocks are cropped to lower yields to produce darker, more concentrated flavors while maintaining balanced tannins. Each element of the blend was harvested at optimal maturity, ranging from late September through late October. All grapes were destemmed—not crushed—and sorted using an optical sorter before being transferred to small fermenters. Each fermenter underwent a 48-hour cold soak before being inoculated with specific yeast strains to develop targeted flavor and mouthfeel profiles. Extraction protocols varied by varietal, but generally, 80% of extraction occurred early, before reaching 8% alcohol, after which extraction tapered off to gently bring the wine to dryness on the skins. After full extraction, some lots underwent extended maceration to develop more intricate flavors, while others were pressed to extract remaining juice. Each wine was then transferred into French oak barrels and inoculated for malolactic fermentation; during this process, the lees were stirred twice a month for three months to build roundness and naturally soften the wine. The wine aged for 22 months in French oak, with 68% new barrels and 32% two-year-old barrels. This wine was crafted to be enjoyed young, yet it possesses the structure to age gracefully for many years.

TASTING NOTES

The 2022 Aviator is a robust, impeccably structured, full-bodied Bordeaux-style blend. It opens with powerful aromas of dark cassis and Bing cherry, complemented by subtle hints of red currant and cola, leading into undertones of seared sandalwood. The palate is richly layered with restrained tannins, revealing secondary flavors of dark espresso, graphite, and smoked caramel. The finish showcases impressive length and structure, unfolding in waves of sweet oak spice and a harmonious medley of dark berries. Best enjoyed now through 2040, with optimal maturity anticipated in 2035.

AirfieldWines



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