



# AIRFIELD

ESTATES

## 2022 CABERNET SAUVIGNON



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.2% Alcohol  
3.79 pH  
5.8 g/L TA  
5,600 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 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

Sourced exclusively from our estate vineyard, the 2022 Cabernet Sauvignon was crafted from our top-performing blocks to create a world-class wine rich in fruit aromas, lush tannins, and seamlessly integrated French oak. From winter pruning to harvest, we meticulously managed the vines to achieve optimal yields, with harvesting taking place in late October at peak maturity. The grapes were then destemmed, optically sorted, and underwent a 48-hour cold soak to extract vibrant color before fermentation. Multiple yeast strains were used to enhance complexity, with an aggressive extraction early in fermentation to capture bold fruit flavors. As fermentation progressed to 9-10% alcohol, a gentler approach was adopted to preserve a lush, rounded mouthfeel. After 14 days on skins, the wine was drained, gently pressed, and transferred to French oak barrels, where it completed malolactic fermentation. Over four months, the lees were stirred bi-monthly to naturally soften the wine, enhance structure, and build richness. Aged for 19 months in French oak (43% new, 37% 2-3-year-old, and 20% neutral), the wine was prepared for bottling, showcasing balance, finesse, and elegance.

### TASTING NOTES

Our 2022 Cabernet Sauvignon boasts rich dark fruit aromas of blackberry jam, sweet plum, and black currant, complemented by intriguing layers of smoked fig and subtle hints of graphite. The palate is full-bodied and impeccably smooth, showcasing structured tannins and a harmonious balance of acidity. Flavors of black cherry, cola, and salted toffee unfold gracefully, finishing with a hint of sweet toasted oak. Robust yet refined, this wine is delightful now and will reach its peak maturity around 2032, with excellent aging potential through 2037.

