AIRFIELD
ESTATES

2022 Old Vine Sauvignon Blanc



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA
12.8% Alcohol
3.59 pH
6.1 g/L TA
62 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 varietals 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 exceptional wine hails from our estate's oldest and best-performing Sauvignon Blanc block, planted in 1978. These mature vines naturally produce a smaller crop, resulting in expressive aromas and a more concentrated burst of citrus flavors. Allowing just the right amount of sunlight to filter through, these gnarly old vines help us craft wines with an intense zest and the perfect balance of acidity. 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 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 caused a delay in bud break and slowed vineyard growth. To ensure a ripe crop, we meticulously managed our vineyard by reducing clusters per vine and increasing sunlight exposure. By mid-July, temperatures finally started warming up and led to record growth in a short amount of time. Summer temperatures extended into fall, helping to lengthen the growing season. Despite a three-week delay in harvest compared to typical years, the absence of fall frost allowed the grapes extended hang time on the vines to achieve optimal ripeness and excellent flavor development. The 2022 vintage, characterized by ripe flavors, abundant fruit aromas, and balanced acidity, can be enjoyed now or cellared for years to come.

WINEMAKING
Our Sauvignon Blanc grapes were carefully harvested in mid-September in the cool morning hours, ensuring the preservation of their exotic aromas and vibrant acidity. The grapes were sorted and sent directly to the press to gently extract the juice. After a five-day settling period, the juice was clean-racked and divided between two vessels for fermentation – a new 500L French Oak puncheon barrel and a concrete tank. Inoculated with a special Sauvignon Blanc yeast, the fermentations were closely monitored to ensure a temperature of 62 degrees throughout fermentation. A slow fermentation, which lasted approximately 24 days, was desired to capture the true notes of this varietal. Post-alcoholic fermentation, the barrel portion was inoculated for malolactic fermentation; the concrete tank was not. The goal was to craft a complex wine that was fresh with balanced acidity. Following malolactic fermentation, the lees in both the concrete tank and the puncheon barrel were stirred twice a month for three months. Aged for approximately ten months in French oak and concrete, the final blend came together with 75% new French oak and 25% concrete.

TASTING NOTES
Our 2020 Old Vine Sauvignon Blanc is a true testament to the quality of our grape growing, the meticulous management of our estate vineyard, and the artistry of our winemaking. Crafted from vines planted in 1978 that have stood the test of time, this light-bodied wine displays lifted aromas of Key lime, grapefruit, and candied white peach complimented by hints of green apple, fresh ginger, and crushed macadamia nuts. On the palate, citrus leads the way with lime juice and lemon peel, giving way to more plush notes of nectarine and creamy lemon curd. Fresh, bracing, and lively in every aspect, this wine's vibrant acidity slowly evolves with time to show hints of volume and roundness, giving a remarkably complex and balanced experience. Enjoy now through 2032, with optimal maturity in 2029. Serve slightly chilled for the best experience.