AIRFIELD
ESTATES

2021 Runway



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA
14.1% Alcohol
3.85 pH
5.8 g/L TA
647 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.

VINTAGE
The 2022 vintage in Washington State presented both challenges and opportunities for grape growers and winemakers. A mild winter extended into spring, with frost events and cooler, winter-like conditions lingering through April. These temperatures delayed bud break several weeks beyond the regional norm and slowed early vineyard development. In response, careful vineyard management—including cluster thinning and canopy adjustments—was implemented to support optimal ripening. By mid-July, temperatures increased significantly, leading to near-record growth and contributing to one of the warmest autumns on record in Washington. The region also experienced minimal smoke impact from wildfires. The extended warmth of late summer and fall allowed grapes additional hang time, even though harvest began approximately three weeks later than average. With no significant fall frost events, fruit reached optimal ripeness and flavor development. Wines from the 2022 vintage show ripe fruit character, expressive aromatics, balanced acidity, and soft, integrated tannins. These wines are approachable upon release while also possessing the structure to age gracefully for years to come.

WINEMAKING
Harvested at peak maturity in early October from Reserve-tier blocks of our Estate Vineyard, both Cabernet Franc and Merlot were handpicked simultaneously. The fruit was destemmed and sorted using optical technology before being transferred to concrete tanks for co-fermentation, a process that enhances complexity and roundness while highlighting the wine's fruit character. After a 72-hour cold soak, the must was inoculated with two complementary yeast strains—one selected to build structure and varietal expression, and the other to enhance fruit-driven aromatics. Extraction was intentionally assertive during the early stages of fermentation, employing délestage to maximize color, aroma, and structure prior to elevated alcohol levels. As fermentation progressed and alcohol approached 9–10%, the extraction regimen shifted to a gentler approach with reduced pump-overs and punch-downs. The wine fermented on the skins for approximately 16 days before being separated through free-run and gentle pressing. It was then transferred to premium French oak barrels (66% new, 34% second- and third-fill) for 22 months of maturation. Following malolactic fermentation, lees stirring was conducted bi-monthly for three months to enhance mouthfeel and provide natural softening. A final month of maturation in concrete preceded bottling, further refining the wine's complexity and aromatic profile.

TASTING NOTES
Our 2022 Runway is a refined co-fermented Right Bank–style blend of 58% Merlot and 42% Cabernet Franc.This full-bodied wine opens with aromas of dark candied plum, blackberry purée, and vanilla bean, complemented by notes of salted caramel. The mid-palate reveals velvet-like tannins and layered flavors of fresh fig, smoked dates, blueberry, and subtle hints of eucalyptus. The finish shows both elegance and strength, with balanced acidity, soft tannins, and lingering notes of seared beechwood and roasted spice. Enjoy now through 2035, with optimal maturity anticipated around 2030.