



AIRFIELD
E S T A T E S

2022 CABERNET FRANC



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.9% Alcohol
3.79 pH
5.9 g/L TA
251 Cases

*Produced in a Vegan Manner
(No animal byproducts used
in production of this wine)*

ABOUT US

Airfield Estates is a fourth-generation, family-owned and operated farm, vineyard, and winery in the heart of Washington's Yakima Valley. Our story begins with our great-grandfather, H. Lloyd Miller, a visionary who helped bring irrigation to the region – transforming the valley into the rich agricultural community it is today. While our roots are deeply grounded in farming, our name pays tribute to a unique chapter in our history. During World War II, part of our property served as a training site for Army Air Corps pilots, and a few of the original hangars still stand today. With the arrival of irrigation, our land flourished – once home to crops like corn, alfalfa, sugar beets, mint, and asparagus. Today, it's planted entirely to vineyards. We proudly craft 100% estate-grown wines that honor our heritage, our land, and the legacy that continues to evolve – one vintage at a time.

OUR VINEYARD

Established in 1968, our estate vineyard stretches along the foothills of the Rattlesnake Mountains in the Yakima Valley AVA. Spanning approximately 800 acres, we grow over 20 wine grape varieties, each carefully managed for exceptional quality. The vineyard benefits from long sunny days, cool nights, and a lengthy growing season – ideal for developing balance, complexity, and vibrant flavor. Our well-draining silt loam soils, shaped by ancient floods, promote healthy vine growth and contribute to the distinctive character of our wines.

VINTAGE

The 2022 growing season in the Yakima Valley was marked by a cool spring and delayed bud break, followed by a burst of growth in mid-summer as temperatures finally rose. We carefully managed yields to ensure full ripeness. A warm, extended fall provided ideal hang time, with no frost events, resulting in excellent flavor development. Although harvest ran about three weeks later than usual, the vintage produced wines with ripe fruit, balanced acidity, and great aging potential.

WINEMAKING

The 2022 Cabernet Franc hails from select reserve-tier blocks of our estate vineyard, meticulously managed and cropped to lower yields for optimal ripeness and flavor concentration. Hand-harvested in late October, the grapes were destemmed, optically sorted, and cold-soaked for 48 hours before fermentation with a select yeast strain. Gentle punch-downs and aerated pump-overs ensured balanced extraction over 13 days on the skins. Aged 22 months in French oak (48% new, 40% 2 to 3-year-old, and 12% neutral), the wine underwent malolactic fermentation, with lees stirred twice monthly for the first three months to enhance roundness, structure, and finesse.

TASTING NOTES

Bold and expressive, our 2022 Cabernet Franc opens with captivating aromas of black cherry, blueberry compote, and huckleberry jam layered with undertones of pipe tobacco, black licorice, and roasted garden herbs. Full-bodied and well-structured, the palate reveals generous secondary flavors of fresh dates and red currant, accented by hints of seared sandalwood. Polished tannins carry the wine to a long, elegant finish with lingering notes of French oak. This wine is enjoyable now and can be aged until 2038, with optimal maturity expected around 2033.