



AIRFIELD

E S T A T E S

2022 FLYGIRL WHITE



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.1% Alcohol
3.52 pH
6.1 g/L TA
1084 Cases

*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. 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. Another positive note on the 2022 vintage is that Washington State did not see any significant smoke impact from wildfires. 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 element blended into our 2022 Flygirl White was harvested at optimal maturity and gently pressed before beginning fermentation. Each varietal was fermented and aged in stainless steel to maintain freshness and varietal characteristics. The fermentation temperatures ranged from 60-62 degrees, and the average length of fermentation lasted about 25 days. Cooler ferments help us achieve these exotic fruit aromas and create a clean, crisp finish. After fermentation, each varietal had the wine's lees stirred back into the wine once every two weeks for three months. This process helped naturally soften the wine, create a rounder mouthfeel, and enhance the texture of the wine. When creating the 2022 blend, we wanted each varietal to play a unique role in this blend to provide some complexity to this overall easy-drinking wine.

TASTING NOTES

The 2022 Flygirl White is a refreshing, light-bodied blend of 65% Pinot Gris, 21% Chardonnay, and 14% Viognier. Vibrant aromatics of peach juice, lime zest, fresh pineapple, and floral blossom envelop the glass. The palate shows expressive flavors of grapefruit, poached pear, candied apple, and honeydew melon. The wine's brisk yet balanced acidity creates a clean, crisp finish highlighting bright citrus notes with a hint of banana peel. Enjoy now through 2028, with optimal maturity around 2026. Serve chilled.

