



AIRFIELD

ESTATES

2022 H. LLOYD MILLER



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.1% Alcohol
3.77 pH
5.9 g/L TA
142 Cases

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

ABOUT US

Airfield Estates is a fourth-generation family farm in Washington's Yakima Valley, crafting estate-grown wines shaped by glacier-formed silt-loam soils and an ideal climate for viticulture. Named in honor of the World War II flight school once located on our property, our vineyard was established in 1968 and reflects a long heritage of caring for this land. As one of the valley's earliest commercial plantings, our 830-acre estate now cultivates more than 20 varietals along the foothills of the Rattlesnake Mountains, where extended daylight, a long growing season, and cool evening temperatures yield balanced, world-class wines.

FOUNDERS SERIES

This wine pays tribute to our great-grandfather, H. Lloyd Miller, a successful businessman and pioneer of the Yakima Valley, who founded our family farm in the early 1900s. He is regarded as the Father of the Roza Irrigation Canal, which today supplies water to 72,000 acres of farmland throughout the valley. His entrepreneurial spirit and dedication to community continue to inspire our family as we strive to carry forward his legacy.

VINTAGE

The 2022 growing season began with a mild winter that stretched into a cold spring, delaying bud break by several weeks. Vineyard teams responded with meticulous canopy work, lowering yields, increasing sun exposure, and managing each block to ensure proper ripening. By mid-July, warm weather finally arrived, driving rapid vine growth and setting the stage for a long, favorable ripening period. A frost-free autumn allowed the fruit to remain on the vine well into the season, developing excellent flavor concentration and natural balance. The resulting wines show ripe, concentrated fruit, lifted aromatics, and bright acidity—expressive in their youth and exceptionally promising for long-term cellaring.

WINEMAKING

Each varietal selected for our H. Lloyd Miller blend originated from our finest reserve-tier blocks within the estate vineyard. The fruit was hand-harvested in late October, gently destemmed without crushing, and precision-sorted using optical technology before being transferred to small stainless-steel fermenters. All varietals were co-fermented, promoting early integration and yielding elevated fruit expression and greater structural complexity. Extraction began with assertive techniques, including délestage, pulse-air, and extended aerated pump-overs, designed to maximize color and dark-fruit aromatics. As fermentation progressed and alcohol levels rose, extraction shifted to gentler methods to preserve finesse and avoid over-extraction. Following primary fermentation, the wine remained on the skins for an additional 14 days of extended maceration to enhance aromatic complexity and depth of character. The free-run wine was then drained from the tank, with press fractions excluded from the final blend. The wine was transferred directly to 100% new French oak barrels for malolactic fermentation. During élevage, lees stirring was performed twice monthly for 4 months to naturally soften the palate and build mouthfeel. The wine matured in barrel for approximately 22 months before being transferred to tank for final settling and bottling.

TASTING NOTES

Our 2022 Founders Series H. Lloyd Miller is a poised and powerful Bordeaux-style blend that exemplifies depth, structure, and sophistication. Composed of 53% Cabernet Sauvignon, 25% Merlot, 21% Cabernet Franc, and 1% Petit Verdot, it opens with layered aromas of dark cherry, blackberry marmalade, and blackcurrant, interwoven with notes of cola, smoked beechwood, and graphite. The palate is both commanding and impeccably balanced, driven by firm, seamlessly integrated tannins that frame a tapestry of bramble berry, vanilla-infused truffle, salted caramel, seared leather, and subtle incense. Sweet, toasted oak contributes warmth and dimension, extending the wine into a long, resonant finish. Enjoy now through 2044, with optimal maturity anticipated around 2039.