



AIRFIELD

ESTATES

2022 MOSCATO



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

9% Alcohol
3.41 pH
6.5 g/L TA
5% Residual Sugar
328 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, 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. 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

Made in a Kabinett style, the Muscat Canelli grapes were harvested early in their sugar development when they showcased the ideal harmony of flavors, ripeness, and brisk acidity we were looking for. The goal was to create a wine lower in alcohol with brisk acidity and balanced natural residual sugar. Harvested in early September at 20.4 brix, the grapes were sent directly to the press as whole clusters. After gentle pressing, the juice was settled for 72 hours before being racked off its solids to begin fermentation. Inoculated with a special yeast strain to create and maintain the fresh fruit characteristics of the wine, we fermented at a cool temperature of 56 degrees for approximately 3.5 weeks before fermentation was seized to maintain the wine's natural residual sugar. Fermenting at a cool temperature helped to preserve the tropical and citrus notes while achieving balance in the wine. After fermentation, the wine's natural lees were stirred twice a month for two months to help build body and create roundness of the wine. The wine was then settled and stabilized before bottling.

TASTING NOTES

Made exclusively from Muscat Canelli grapes, this wine exhibits captivating aromatics of ripe peach, juicy mango, and luscious papaya. The palate offers a lively burst of honeydew melon, candied pineapple, and exotic star fruit. A touch of natural sweetness is perfectly balanced by crisp acidity leading to a refreshing, tropical finish. Drink now through 2034, with optimal maturity in 2029.

