



AIRFIELD
E S T A T E S

2022 MUSTANG



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.3% Alcohol
3.86 pH
5.6 g/L TA
531 cases produced

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

ABOUT US

Based in the Yakima Valley, Airfield Estates is a fourth-generation family farm with a rich farming heritage and a legacy of innovation. Our founder, H. Lloyd Miller, played a pivotal role in bringing irrigation water to the region, transforming the valley into a thriving agricultural hub. True to its name, Airfield Estates also carries a unique connection to aviation history. During World War II, part of our family property served as a training base for hundreds of Army Air Corps pilots. The courage, pride, and dedication of these heroes inspire us every day, and we honor their legacy and our heritage through every bottle of wine we create.

OUR VINEYARD

Established in 1968, our estate vineyard lies along the scenic foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA. Spanning over 800 acres, we cultivate more than 20 wine grape varieties, each carefully nurtured to produce exceptional wines. The vineyard offers beautiful views of Mount Rainier and Mount Adams and benefits from ideal growing conditions. With long sunny days, cool evenings, and an extended growing season, our grapes develop the balance and complexity that define 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

All varieties in this blend were sourced from reserve-tier blocks on our estate vineyard, carefully farmed for low yields to concentrate flavors and achieve optimal ripeness. Each varietal was harvested at peak maturity, destemmed without crushing, and sorted using an optical sorter before fermentation in small stainless steel bins or concrete tanks. Concrete fermentation enhances complexity, minerality, and fruit-driven aromas. We meticulously managed the fermentation process to ensure expressive aromatics and a silky palate. Early fermentation focused on extracting vibrant color and aromatics before alcohol development, followed by gentle extraction to achieve a lush, velvety texture. After fermentation, the free-run wine was separated, and skins were gently pressed. Aging took place in 500L French oak barrels (80% new, 20% second-use). Large format barrels allow the complex fruit notes in the wine to be the star while creating a nice balanced touch of oak in the wine. During the first three months, biweekly lees stirring softened the wine and added roundness. Overall, the wine aged 20 months in French oak, followed by a final month in concrete tanks to elevate aromatics and refine mouthfeel before bottling.

TASTING NOTES

Our 2022 Mustang is a medium-to-full-bodied Rhône-style blend that masterfully unites the essence of its three varieties – 49% Syrah, 37% Grenache, and 14% Mourvèdre. Enticing aromas of black plum are layered with notes of orange blossom, savory hints of smoked game, and a touch of mineral earthiness. On the palate, exotic flavors of red cassis, soy sauce, warm spices, and a touch of white pepper unfold with captivating complexity. A velvety finish lingers with rich dark berry notes, seamlessly intertwined with the elegance of toasted French oak. Enjoy now through 2038, with peak maturity anticipated in 2032.

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