



AIRFIELD

ESTATES

2022 Old Vine Cabernet Sauvignon



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.1% Alcohol
3.75 pH
5.8 g/L TA
68 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 based in the Yakima Valley cultivating a wide range of premium grapes and crafting 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

Established in 1968, our 800-acre estate vineyard lies along the foothills of the Rattlesnake Mountains in the Yakima Valley AVA. Here we cultivate more than 20 wine grape varietals rooted in silt-loam soils shaped by ancient floods. Long, warm days, cool nights, and an extended growing season create ideal conditions for balanced, world-class wines.

This wine was sourced from our oldest Cabernet Sauvignon block, planted in 1989. These mature vines yield naturally small clusters with dark, concentrated flavors that form the foundation of the wine's depth, structure, and balance. Their continued vigor and quality after more than three decades stand as a testament to the meticulous farming and care devoted to our estate.

VINTAGE

The 2022 growing season began with a cool spring, delayed bud break, and slower early development. Vineyard teams used targeted canopy and crop management to support even ripening. By mid-summer, consistent warmth accelerated growth, leading into one of the warmest and longest autumns on record. The extended fall allowed grapes to achieve full physiological maturity, with harvest occurring roughly three weeks later than average. Without early frost pressure, the fruit enjoyed optimal hang time and increased flavor concentration. The resulting wines show ripe fruit expression, fresh acidity, supple tannins, and excellent balance—delicious now and well-suited for cellaring.

WINEMAKING

Harvested in late October at peak ripeness, the fruit was hand-picked, destemmed without crushing, and precision-sorted via optical technology before entering small fermentation vessels. After a 48-hour cold soak, fermentation began with two selected yeast strains. Early extraction involved vigorous aeration, then tapered once the wine reached 9% alcohol to avoid over-extraction. When primary fermentation finished, the wine remained on the skins for an additional two weeks of extended maceration to build structure and complexity. Only free-run wine was retained and transferred to premium French oak barrels for malolactic fermentation. Lees were stirred twice monthly for four months to enhance roundness and mid-palate weight. After eleven months of maturation, we selected the top three barrels for further élevage. Each matured individually for another twenty months in new French oak from Taransaud (34%), Le Grand (33%), and Berger (33%). In total, the wine spent 31 months in barrel, followed by one year of bottle aging before release. This careful, deliberate process yields a Cabernet Sauvignon with exceptional purity, structure, and longevity, crafted to stand among the finest wines of our estate.

TASTING NOTES

Our 2022 Old Vine Cabernet Sauvignon highlights the depth and character of our estate vineyard. It opens with generous aromas of blackberry, black currant, cherry, and a hint of cola, layered with subtle notes of toasted oak, leather, and vanilla. The palate is rich yet balanced, offering fine-grained polished tannins and flavors of dried plum, molasses, bramble berries, smoked dates, and warm spices. The finish is long and refined, showing the elegance that comes from mature vines. Crafted for those who appreciate a truly age-worthy Cabernet, this wine will continue to evolve beautifully through 2043, with peak enjoyment anticipated in 2038.