



AIRFIELD

ESTATES

2022 PINOT GRIS



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.2% Alcohol
3.59 pH
5.7 g/L TA
420 Cases
Bottled 5/18/23

*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

Sourced from the best performing Pinot Gris block on our estate vineyard, the grapes were harvested in early October during the cold morning hours (which helps to prevent pinking as Pinot Gris is a red grape varietal). The grapes were then sent directly to the press to gently extract the juice without the color. After pressing, the juice was sent to stainless steel tanks to settle out solids. Once clean, the juice was racked into another stainless tank and inoculated with a special yeast strain specifically made for Pinot Gris. To capture the beautiful stonefruit and citrus elements, the wine was fermented at a cool temperature of 61 degrees. Cooler ferments allow for a slower fermentation that keeps the aromatics fresh. Alcoholic fermentation took about 24 days to complete. After fermentation, the lees were stirred back into the wine twice a month for two months. This process helps round out the wine and creates a smoother texture. Once the wine was clean and stable, the wine was then sent directly to our concrete tank for an additional month of aging. Concrete aging gives the wine more depth and roundness while incorporating a complex layer of minerality.

TASTING NOTES

A fresh floral bouquet greets the nose with undertones of honeydew melon, pineapple, and dried apricot. The palate is driven by layers of pear, white peach, and lime zest evolving into more complex notes of minerality derived from concrete aging. Two months of sur lie aging and with battonage every two weeks contributed to added weight and roundness on the mid-palate leading to a clean, crisp finish with a delicate balance of natural acidity.

