



# AIRFIELD

ESTATES

## 2022 RESERVE CABERNET SAUVIGNON



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.2% Alcohol  
3.70 pH  
5.9 g/L TA  
433 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 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 estate vineyard was one of the first commercial vineyards in Washington State. Our first plantings were Riesling, Gewürztraminer, and Cabernet Sauvignon. Over the years, we have expanded to over 20 varieties spanning approximately 830 acres. Nestled on the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA, our vineyard has one of the most 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

Our 2022 Reserve Cabernet Sauvignon is sourced from select estate blocks within the Yakima Valley AVA, many averaging over 25 years in age, and crafted through meticulous vineyard management and minimal crop loads to enhance fruit concentration and ripeness. Hand-harvested in late October, the grapes were destemmed, optically sorted, and fermented in small vessels following a 48-hour cold soak and inoculation with three distinct yeast strains. Early extraction techniques, including aerated pump-overs and délestage, were used to maximize color and flavor, then carefully moderated as fermentation progressed to preserve balance. Extended maceration enhanced depth and complexity before the wine was aged approximately 22 months in French oak (80% new, 20% 1-2 year-old barrels), completed malolactic fermentation, and underwent four months of lees stirring, resulting in a refined, structured, and expressive Reserve Cabernet Sauvignon.

### TASTING NOTES

Our 2022 Reserve Cabernet Sauvignon is a distinguished, full-bodied wine with expressive aromas of black cherry, blackberry purée, and smoked fig, layered with subtle notes of seared leather and graphite. The palate shows impressive weight and structure, supported by fine-grained tannins and balanced acidity. Rich, lingering flavors of black cassis and mocha unfold alongside hints of cola, cigar box, and beechwood. The finish highlights the wine's strength and elegance, leaving lasting impressions of toasted oak and dark bramble berry. Enjoy now through 2044, with peak maturity expected around 2039.

