



AIRFIELD

E S T A T E S

2022 RESERVE MERLOT



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.3% Alcohol
3.85 pH
5.8g/L TA
356 Cases

*Produced in a Vegan Manner
(No animal by-products 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 Merlot is crafted from select Reserve-tier blocks within our Estate Vineyard through meticulous planning that begins in winter and continues through harvest. Each vine is managed for a minimal crop load to enhance concentration and ripeness. Harvested in early October, the grapes were destemmed but not crushed, optically sorted, and fermented in small vessels following a 48-hour cold soak and inoculation with three unique yeast strains. Early extraction techniques, including aerated pump-overs and délestage, were used to maximize color and flavor, then gently moderated to preserve balance. The wine was separated from the skins, gently pressed, and matured in French oak barrels (65% new, 35% neutral), completing malolactic fermentation and three months of lees stirring before aging approximately 22 months in French oak.

TASTING NOTES

Our 2022 Reserve Merlot is a full-bodied wine with inviting aromas of mocha, black cherry, and dark cassis, layered with hints of sweet plum and smoked vanilla bean. The palate is rich and well-structured, offering soft, refined tannins and balanced acidity. Concentrated flavors of blackberry and espresso unfold alongside subtle notes of salted caramel, adding depth and complexity. The finish showcases the wine's elegant structure, lingering with impressions of dark chocolate and ripe dark berries. Enjoy now through 2040, with peak maturity expected around 2034.

