



AIRFIELD

E S T A T E S

2022 SAUVIGNON BLANC



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

12.7% Alcohol
3.34 pH
7.0 g/L TA

Bottled in February 2023

*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.

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 a few weeks behind our average vintage, and it caused delayed growth in the vineyard as we moved into summer. We meticulously managed each of our blocks to ensure a ripe crop by harvest – lowering clusters per vine and allowing 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 allowing the grapes to continue to ripen. Harvest ended up being delayed approximately 3 weeks from a typical year. We gratefully did not experience any fall frost events so the grapes were able to have extended hang-time on the vines to achieve optimal ripeness and amazing flavor development. Another positive note on the 2022 vintage is that Washington State did not see any significant smoke impact from wildfires. Overall, the 2022 vintage displays ripe flavors, bountiful fruit aromas, and balanced acidity. The wines can be enjoyed in their youth or have the ability to cellar for many years to come.

WINEMAKING

Creating world-class Sauvignon Blanc starts in our estate vineyard. The sites we have selected are perfectly suited for this grape varietal. Managing our canopies and exposing the grapes at just the right time in growing season are critical steps in crafting this wine. Harvesting the grapes at optimal ripeness in the cool morning hours helps preserve the amazing aromatics. The grapes are then hand-sorted and sent directly to the press for a gentle pressing. After settling out solids for about 6 days, the juice is clean racked and inoculated with a very special yeast strain isolated from New Zealand Sauvignon Blanc grapes that helps maintain the fresh fruit characteristics of the wine. Fermenting at a cooler temperature of 61-62 degrees retains the amazing aromatics while avoiding astringencies. After fermentation, the wine's natural lees are stirred twice a month for two months to build body and create roundness. The wine is then settled, stabilized, filtered, and ready for bottling.

TASTING NOTES

Our 2022 Sauvignon Blanc displays aromatics of freshly squeezed lime juice, grapefruit rind, and lemongrass. The palate is light-bodied, vibrant, and flavorful. Layers of candied pineapple, lemon zest, mandarin orange, and lingering floral notes lead to a crisp, clean, refreshing finish. Enjoy now through 2029 with optimal maturity in 2027.

