



AIRFIELD

ESTATES

2022 SYRAH



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA

14.6% Alcohol
3.88 pH
5.8 g/L TA
2,322 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

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 Washington State presented both challenges and opportunities for grape growers and winemakers. A mild winter extended into spring, with frost events and cooler, winter-like conditions lingering through April. These temperatures delayed bud break several weeks beyond the regional norm and slowed early vineyard development. In response, careful vineyard management—including cluster thinning and canopy adjustments—was implemented to support optimal ripening. By mid-July, temperatures increased significantly, leading to near-record growth and contributing to one of the warmest autumns on record in Washington. The region also experienced minimal smoke impact from wildfires. The extended warmth of late summer and fall allowed grapes additional hang time, even though harvest began approximately three weeks later than average. With no significant fall frost events, fruit reached optimal ripeness and flavor development. Wines from the 2022 vintage show ripe fruit character, expressive aromatics, balanced acidity, and soft, integrated tannins. These wines are approachable upon release while also possessing the structure to age gracefully for years to come.

WINEMAKING

Our Airfield Syrah is sourced exclusively from our Estate Vineyard in the Yakima Valley AVA. Crafting a wine of this caliber begins in the vineyard, where we meticulously manage crop size and ensure proper canopy exposure late in the season to achieve optimal ripeness. Harvested in mid-October, the grapes were destemmed but not crushed and sorted using an optical sorter before being sent to small fermenters. To enhance complexity in aroma and mouthfeel, a portion of the final blend was fermented in concrete tanks. Syrah offers great flexibility during extraction, allowing for a range of techniques without the risk of over-extraction. Fermentation occurred at 88–90°F, with more aggressive methods such as délestage used early on, then gradually reduced to gentler techniques to preserve a soft, lush palate. The wine remained on skins for 15 days until dry, then was drained and gently pressed before being transferred to French oak barrels—38% new, 42% 1–3-year-old, and 20% neutral—and inoculated for malolactic fermentation. After MLF, the lees were stirred twice monthly for three months to enhance roundness and depth. Throughout aging, the wine received careful attention, including topping twice weekly and three rackings. It was aged for approximately 20 months in French oak, then racked to concrete for one additional month before bottling.

TASTING NOTES

Our 2022 Syrah is a rich, full-bodied wine that evokes dark aromas of candied plum, blackberry jam infused with black currant, and hints of orange peel, soy sauce, and smoked barbecue. The palate is silky in texture, with flavors of sweet chocolate, black cherry, smoked dates, and confectionery spice. The wine finishes with a fleshy, lingering impression, layered with notes of toasted oak and an intriguing hint of wet stone. Enjoy now through 2037, with optimal maturity anticipated around 2033.