



AIRFIELD  
E S T A T E S

## 2023 CABERNET SAUVIGNON



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

13.9% Alcohol  
3.69 pH  
6.0 g/L TA  
5,100 Cases

*Produced in a Vegan Manner  
(No animal byproducts used  
in production of this wine)*

### ABOUT US

Airfield Estates is a fourth-generation, family-owned and operated farm, vineyard, and winery located in the heart of Washington's Yakima Valley. Our story begins with our great-grandfather, H. Lloyd Miller – a visionary who helped bring irrigation to the region, transforming the valley into the rich agricultural community it is today. While our roots are deeply grounded in farming, our name pays tribute to a unique chapter in our history. During World War II, part of our property served as a training base for Army Air Corps pilots, and a few of the original hangars still stand today. With the arrival of irrigation, our land flourished – once home to crops like corn, alfalfa, sugar beets, mint, and asparagus. Today, it is planted entirely to vineyard. We proudly craft 100% estate-grown wines that honor our heritage, our land, and the legacy that continues to evolve – one vintage at a time.

### OUR VINEYARD

Established in 1968, our estate vineyard stretches along the foothills of the Rattlesnake Mountains in the Yakima Valley AVA. Spanning approximately 800 acres, we grow over 20 wine grape varieties, each carefully managed for exceptional quality. The vineyard benefits from long sunny days, cool nights, and a lengthy growing season – ideal for developing balance, complexity, and vibrant flavor. Our well-draining silt loam soils, shaped by ancient floods, promote healthy vine growth and contribute to the distinctive character of our wines.

### VINTAGE

The 2023 vintage in Washington State was what we like to call a “normal” year. A mild winter gave way to a cool early spring, followed by record-high temperatures in mid-April that jump-started vine growth. Steady spring weather allowed for healthy development and well-balanced crop loads. June and July brought intense heat (among the hottest on record) speeding up ripening and leading to slightly lower acidity. Despite the rapid pace, 2023 produced an exceptional vintage. The whites are vibrant with tropical fruit and crisp acidity, while the reds show depth, dark berry flavors, refined tannins, and great aging potential.

### WINEMAKING

Crafted exclusively from estate-grown fruit, our 2023 Cabernet Sauvignon features grapes selected from top-performing vineyard blocks to create a wine rich in dark fruit character, plush tannins, and beautifully integrated French oak. Harvested at peak ripeness in late October, the fruit was destemmed, sorted with an optical sorter, and then cold-soaked for 48 hours to enhance color and aroma. Fermentation began with aggressive extraction to build flavor and depth, then transitioned to a gentler approach as alcohol levels rose, preserving balance and mouthfeel. The wine remained on the skins for approximately 14 days before being gently pressed and settled. Aged for 18 months in 100% French oak (39% new, 40% once- and twice-used, and 21% neutral), the wine underwent malolactic fermentation in barrel, with lees stirred twice monthly for three months. This aging process helped soften the wine and build structure, resulting in a Cabernet that is both powerful and refined.

### TASTING NOTES

Rich and refined, our 2023 Cabernet Sauvignon offers a full-bodied yet approachable experience. Aromas of black cherry, cocoa dust, and black currant unfold into layered notes of smoked fig and a delicate touch of graphite. On the palate, bold flavors of blackberry juice, salted toffee, and a hint of cola are supported by smooth, well-integrated tannins and balanced acidity. The finish lingers with nuances of sweet, toasted sandalwood, adding depth and elegance. Enjoyable now, this wine is expected to reach peak maturity around 2033 and offers excellent aging potential through 2037.