



AIRFIELD
E S T A T E S

2023 CABERNET FRANC



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA

100% Cabernet Franc
14.0% Alcohol
3.77 pH
5.8 g/L TA
97 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 2023 vintage in Washington State may be characterized as broadly typical, though notable for several distinct climatic events. A mild winter transitioned into a cool start to spring, followed by record-high temperatures in mid-April that initiated vine growth during the third week of the month. Consistent spring temperatures supported steady vineyard development. Through attentive vineyard management, viticulturists achieved targeted crop loads and maintained optimal growth rates. June and July brought exceptionally high temperatures—among the hottest on record for the state—resulting in earlier-than-usual veraison in July. The intense summer heat accelerated ripening and produced grapes with lower acid levels, which could be adjusted appropriately in the cellar. Overall, the 2023 vintage is distinguished by some of the ripest fruit in recent years. Wines from this harvest are expected to exhibit pronounced flavor concentration. White varieties should show tropical fruit notes with balanced acidity, while red wines are anticipated to present refined structure, dark berry character, and tannins suitable for both aging and immediate enjoyment.

WINEMAKING

The 2023 Cabernet Franc was produced from Reserve-tier blocks in our estate vineyard in the Yakima Valley, where lower yields encouraged ripeness and concentrated flavor. Harvested at optimal maturity in late October, the grapes were destemmed, optically sorted, and placed in small fermenters. After a 48-hour cold soak, the fruit was inoculated with selected yeast for alcoholic fermentation. Aerated pump-overs and gentle punch-downs supported Cabernet Franc's complexity while keeping tannin extraction moderate. The wine remained on the skins for 15 days before being drained and pressed, then transferred to French oak barrels for aging and malolactic fermentation. The lees were stirred twice monthly during the first three months to build roundness, structure, and finesse. The wine aged for 22 months in 68% new French oak and 32% two- to three-year-old French oak.

TASTING NOTES

Our 2023 Cabernet Franc is an intriguing, complex, full-bodied wine that presents a harmonious balance of blue and red fruit flavors and aromas. Notes of blueberry and huckleberry jam are complemented by evolving aromas of pipe tobacco, red cassis, cherry juice, and roasted savory garden herbs. On the palate, generous secondary flavors of smoked dates and elderberry are accented by subtle hints of sandalwood. The finish is well-structured, with polished tannins that lend length to the elegant French oak notes lingering on the palate. Enjoy now through 2039, with optimal maturity anticipated around 2035.