



AIRFIELD E S T A T E S

2023 FLYGIRL WHITE



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.1% Alcohol
3.55 pH
5.9 g/L TA
688 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, 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. 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 2023 vintage in Washington state is what we like to call normal. A mild winter gave way to a chilly start to Spring. We saw record-high temperatures by mid-April, causing the vines to come to life around the 3rd week of April. Spring temperatures were average, creating nice growth in the vineyard. Meticulous management of our vineyard blocks allowed us to manage the rapid growth and achieve our targeted crop-load sizes. June and July were very hot, one of the hottest on record for Washington State. We saw veraison fairly early in July, about 2-3 weeks earlier than usual. Having such a hot start to summer led to rapid ripening. When grapes ripen too fast, we see lower acid levels. Seeing some of the lowest acid levels in years isn't a big issue as it is easily corrected in the cellar. Overall, the 2023 vintage stands out as truly exceptional. The grapes we harvested during this season were among the ripest we've witnessed in years. The flavors are amazing from this vintage – our white wines showcase bright tropical fruits with balanced, brisk acidity, and the red wines are robust yet elegant and finesse in structure. Dark berry flavors with refined tannins will create world-class wines from this vintage, which can be enjoyed in their youth or have the ability to cellar for many years.

WINEMAKING

Each component of our 2023 Flygirl White was harvested at optimal maturity and gently pressed before fermentation. To preserve freshness and varietal character, each variety was fermented and aged in stainless steel at cool temperatures between 60-62°F over approximately 25 days. This cool fermentation enhances exotic fruit aromas and delivers a clean, crisp finish. Post-fermentation, the wine's lees were stirred biweekly for three months, naturally softening the wine and creating a rounder, more textured mouthfeel. When blending the 2023 Flygirl, we ensured each varietal brought its own distinct character, adding some complexity to this approachable, easy-drinking wine.

TASTING NOTES

Our 2023 Flygirl is a light-bodied blend of 44% Pinot Gris, 30% Chardonnay, and 26% Viognier, offering vibrant aromatics and a refreshing, expressive palate. Aromas of lime, white peach, pineapple, and floral notes give way to crisp flavors of grapefruit, dried pear, lemon curd, and honeydew. The wine finishes with lingering stone fruit and a touch of banana, balanced by bright acidity for a clean, crisp mouthfeel. Serve chilled and enjoy now through 2028, with optimal maturity in 2026.

