



AIRFIELD

E S T A T E S

2023 Grenache



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.1% Alcohol
3.60 pH
5.9 g/L TA
119 Cases

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

ABOUT US

Airfield Estates is a fourth-generation family farm in the Yakima Valley dedicated to cultivating premium grapes and crafting exceptional estate-grown wines. Our family has a long history of farming in this region, playing a key role in bringing irrigation to the valley and helping establish it as one of Washington's premier winegrowing regions. True to its name, Airfield Estates has deep-rooted ties to aviation – part of our property once served as a World War II training base for Army Air Corps pilots. The courage and commitment of those pilots continue to inspire us as we honor their legacy through our wines.

VINEYARD

Established in 1968, our estate vineyard lies along the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA. Spanning over 800 acres, we cultivate more than 20 wine grape varieties, thriving in well-draining silt loam soils deposited by ancient floods. These soils, combined with a long growing season, abundant sunshine, and cool evening temperatures, create the perfect conditions for crafting well-balanced, world-class wines. With breathtaking views of Mount Rainier and Mount Adams, our vineyard showcases the exceptional terroir of Washington State.

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), accelerating ripening and leading to slightly lower natural 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 from reserve-tier grapes grown in our estate vineyard, this Grenache was harvested in early October, destemmed without crushing, and meticulously sorted using an optical sorter. The fruit underwent a 48-hour cold soak in concrete tanks before warming and inoculation with a specialized yeast strain. Concrete fermentation enhanced aromatic purity and subtle minerality, while gentle extraction from two daily aerated pump-overs at 84 to 87°F helped preserve the wine's delicate structure. After 16 days on the skins, the wine was drained, gently pressed, and transferred to large-format French oak for malolactic fermentation. Lees stirring twice monthly for three months helped build roundness and finesse. Overall, the wine was aged for 22 months in 100% French oak (25% new, 75% two-year-old), adding gentle structure and textural support while allowing the varietal's natural fruit expression to shine.

TASTING NOTES

Our 2023 Grenache makes an immediate impression with bright, expressive aromatics of strawberry, açai, and pomegranate. The palate is silky, medium-bodied, and beautifully balanced, layered with cranberry jam, pie cherry, and a touch of white pepper. A lingering finish follows, carrying mixed berry notes, subtle minerality, and a hint of creamy toasted oak. Enjoy now through 2038, with peak maturity around 2033.