



AIRFIELD
E S T A T E S

2023 MOSCATO



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

8.8% Alcohol
3.29 pH
7.1 g/L TA
4.8% Residual Sugar
374 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 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 site 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's planted entirely to vineyards. 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

This wine is made from Muscat Canelli grapes sourced from our estate vineyard. Crafted in the Kabinett style, the grapes were harvested early in their sugar development to retain vibrant acidity, fresh fruit character, and moderate alcohol. Picked in early September at 20.7° Brix, the grapes were pressed as whole clusters without de-stemming to preserve delicate aromatics. After a gentle pressing, the juice was cold settled for 72 hours, then racked off its lees and inoculated with a specialized yeast strain to enhance and preserve fresh fruit characteristics. Fermented slowly at cool temperatures of 56°F over 3.5 weeks, the wine maintained its vibrant freshness and expressive citrus and tropical fruit notes. Fermentation was halted early to retain the wine's natural residual sugar and achieve a harmonious balance of sweetness and acidity. Post-fermentation, the wine remained on its fine lees with biweekly bâtonnage for two months to build mouthfeel and enhance mid-palate richness. The wine was then cold stabilized and filtered before bottling.

TASTING NOTES

Our 2023 Moscato bursts with vibrant tropical aromatics and flavor. This light-bodied wine opens with enticing notes of fresh mango, white peach, and ripe papaya. The palate is bright and lively, revealing layers of juicy pineapple juice and exotic star fruit. A touch of natural residual sugar is balanced by crisp, refreshing acidity, creating a vibrant, racy impression on the finish. Best enjoyed chilled. Drink now through 2035, with peak maturity anticipated around 2030.