



AIRFIELD

ESTATES

2023 MOURVÈDRE



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA

13.4% Alcohol
3.61 pH
6.1 g/L TA
94 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

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 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

Our Mourvèdre is sourced from our estate vineyard in the Yakima Valley using reserve-tier grapes. Harvested in mid-October at peak ripeness, the grapes were fully destemmed but not crushed, then optically sorted before being transferred to a small stainless steel tank for fermentation. Following a 48-hour cold soak, the wine was warmed and underwent wild fermentation with native yeasts, enhancing depth and darker flavor expression. Gentle extraction techniques, including morning punch-downs and evening pump-overs, were used to achieve balance and highlight the distinctive characteristics of the Mourvèdre grape. The wine fermented dry on skins for approximately 14 days, with temperatures carefully regulated not to exceed 86°F. After fermentation, the wine was gently pressed and transferred directly into French oak barrels, where it was inoculated for malolactic fermentation. Upon completion, the lees were stirred in each barrel for two months to enhance texture and finesse on the palate. The wine was aged for 22 months in French oak, consisting of 75% two-year-old barrels and 25% neutral barrels. This combination achieves an optimal balance, enhancing aromatics and adding layers of creaminess and complexity without overwhelming the wine with excessive new oak influence.

TASTING NOTES

Our 2023 Mourvèdre is a medium-bodied wine that exhibits distinct varietal characteristics, including fresh blueberry jam, sweet plum, and huckleberry, complemented by vibrant pipe tobacco aromas and subtle layers of white pepper. The palate features a silky texture and balanced acidity, revealing secondary notes of black cherry juice and bramble berry, with hints of ground black peppercorn. The finish is marked by velvety tannins and toasted sandalwood. This wine is well-suited for food pairing and is recommended for enjoyment now through 2034, with optimal maturity anticipated around 2030.