



AIRFIELD

E S T A T E S

2023 MUSTANG



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA

14.1% Alcohol
3.79 pH
5.6 g/L TA
450 cases produced

*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 growing season in Washington was largely representative of a typical vintage. A mild winter gave way to a cool spring before record warmth in mid-April accelerated early vine growth. Careful vineyard management maintained balanced vine growth and ideal crop loads throughout the season. June and July brought some of the hottest temperatures on record, resulting in an early veraison and rapid ripening. While the warm conditions naturally lowered acidity, these levels were carefully balanced during winemaking. Overall, the 2023 vintage produced exceptionally ripe fruit with remarkable concentration and depth of flavor. White wines display vibrant tropical fruit character with balanced acidity, while red wines offer refined structure, rich dark berry flavors, and polished tannins that make them enjoyable upon release while providing excellent aging potential.

WINEMAKING

The 2023 Mustang is sourced from designated Reserve-tier blocks within our Estate Vineyard in the Yakima Valley AVA, where low yields promote concentrated flavors and optimal ripeness. Each varietal was harvested at peak maturity, destemmed without crushing, optically sorted, and fermented separately in small stainless steel fermenters and concrete tanks. The use of concrete fermentation enhances the wine's minerality, complexity, and vibrant fruit expression, while careful extraction techniques preserve expressive varietal aromatics, maximize color, and produce refined, velvety tannins. Following fermentation, the free-run wine was separated from the skins, with the remaining wine gently pressed before aging for 21 months in large-format French oak barrels (75% new, 25% two-year-old). Lees were stirred twice monthly during the first three months of aging to naturally enhance texture and mouthfeel. Prior to bottling, the wine spent an additional month in concrete tanks, further refining its aromatics, balance, and overall complexity.

TASTING NOTES

The 2023 Mustang, comprised of 61% Syrah, 34% Grenache, and 5% Mourvèdre, is a medium-full-bodied Rhône-style blend that masterfully showcases the character of its three varieties. It opens with captivating aromas of black cherry, orange blossom, smoked goose, and layers of wet stone. The palate is enriched with complex secondary flavors of soy sauce, black olive tapenade, preserved strawberry, and a hint of white pepper. The finish is opulent, with velvety tannins that linger alongside dark berry notes and elegantly toasted French oak. Enjoy now through 2039, with peak maturity anticipated around 2033.