



AIRFIELD  
E S T A T E S

# 2023 Old Vine Sauvignon Blanc



Marcus Miller, Winemaker  
Travis Maple, Winemaker

## TECHNICAL DATA

12.5% Alcohol  
3.49 pH  
6.1 g/L TA  
105 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. This exceptional wine hails from our estate's oldest and best-performing Sauvignon Blanc block, planted in 1978. These mature vines naturally produce a smaller crop, resulting in expressive aromas and a more concentrated burst of citrus flavors. Allowing just the right amount of sunlight to filter through, these gnarly old vines help us craft wines with an intense zest and the perfect balance of acidity. For vines of this age to still be healthy and bear fruit of such amazing quality is a true testament to the care and meticulous management of our estate vineyard.

## 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

Our Sauvignon Blanc grapes were hand-harvested in early September during the cool morning hours to preserve their vibrant acidity and exotic aromas. The grapes were gently pressed after sorting, with the juice left to settle for five days before being clean-racked into two new 500L French Oak puncheon barrels. Using a special Sauvignon Blanc yeast, fermentation was maintained at 62°F for 24 days to highlight the varietal's true character. Following alcoholic fermentation, the wine underwent malolactic fermentation to enhance complexity and balance. During aging, the lees were stirred twice monthly for three months, contributing richness to the wine, which spent a total of twelve months in 100% new French oak.

## TASTING NOTES

Our 2023 Old Vine Sauvignon Blanc showcases the outstanding quality of our estate vineyard and the artistry of our winemaking. Sourced from vines planted in 1978, this light-bodied wine opens with vibrant aromas of white peach, candied lemon, and fresh grapefruit, complemented by hints of lime juice, ginger, and smoked pistachio. The palate bursts with zesty key lime and lemongrass, softening into luscious nectarine and creamy lemon curd. Bright and refreshing, its lively acidity develops into a fuller, rounded texture, beautifully balanced with elegant French oak undertones. Best enjoyed slightly chilled, this wine is delightful now and will reach peak maturity in 2029, with excellent aging potential through 2033.