



AIRFIELD

E S T A T E S

2023 RESERVE SYRAH



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA

14.3% Alcohol
3.87 pH
5.56g/L TA
224 cases produced

*Produced in a Vegan Manner
(No animal by-products 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 2023 Reserve Syrah originates from carefully selected Reserve-tier blocks within our Estate Vineyard in the Yakima Valley AVA. Producing a wine of this caliber begins with meticulous vineyard management, including crop-size control and optimizing vine exposure late in the season to achieve ideal ripeness. Harvested in early October, the fruit was optically sorted and fermented in concrete, with 47% whole clusters retained to enhance structure, complexity, and minerality. Approximately 1% Viognier was co-fermented with the Syrah to elevate aromatic intensity and fruit expression, while a four-day cold soak and native yeast fermentation helped develop complexity and distinct varietal character. Fermentation began with vigorous extraction techniques, including délestage, before transitioning to gentler methods to preserve a soft, lush mouthfeel. Following fermentation, the wine underwent malolactic fermentation and aged for approximately 21 months in 500L French oak puncheons, consisting of 80% new and 20% two-year-old French oak. Regular lees stirring over the first three months enhanced texture, integration, and depth before the wine spent a final two weeks in concrete prior to bottling.

TASTING NOTES

Our 2023 Reserve Syrah, composed of 99% Syrah and 1% co-fermented Viognier, is a full-bodied wine characterized by pronounced aromas of dark plum, blackberry jam, and smoked game, elegantly layered with subtle nuances of jasmine and soy sauce. The palate offers a rich, refined texture with distinct notes of blueberry scone and bacon fat, complemented by delicate hints of orange oil. The finish is notably long and remarkably smooth, highlighted by lingering traces of sweet toasted oak, flint, and crushed stone. Approachable now, this wine is projected to reach peak maturity by 2037, with aging potential extending through 2046.