AIRFIELD
ESTATES

2024 LIGHTNING



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA
13.1% Alcohol
3.51 pH
5.8 g/L TA
193 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 crafting a wide range of 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 varietals 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 2024 vintage in Washington state was cooler than previous years yet delivered exceptional quality. A mild winter led to a chilly spring, with bud break across the vineyard occurring by the third week of April. Below average temperatures slowed early growth, but meticulous vineyard management ensured balanced crop loads. June remained cool, but July and August brought the heat needed for ripening. Veraison was slightly delayed, reaching full color by mid-August. A warm September extended ripening by two weeks, enhancing acidity. An ideal fall season with delayed frost allowed for optimal hang time, producing beautifully mature grapes. Whites shine with tropical aromas, stone fruit flavors, and crisp acidity, while reds offer bold dark berry notes, refined tannins, and the elegance to age gracefully.

WINEMAKING
Our Lightning blend, like all wines in our reserve tier, begins in the vineyard. The grapes are sourced from estate-grown blocks cropped to lower yields, resulting in more concentrated flavors and greater depth. Each component of the blend was harvested at optimal maturity toward the end of September and whole-cluster pressed to ensure gentle extraction. After pressing and a 72-hour cold settling period, the clarified juice was transferred to 500L French oak barrels for cool fermentation and aging. Upon completion of alcoholic fermentation, each barrel was inoculated for malolactic fermentation and closely monitored to ensure full conversion while avoiding diacetyl (buttery notes). Following fermentation, the lees in each barrel were stirred twice monthly for three months to enhance body and texture. The wine was aged for eleven months in French oak prior to blending and bottling.

TASTING NOTES
Our 2024 Lightning is a medium-light-bodied blend of Viognier and Chardonnay, fermented and aged exclusively in French oak. The wine presents savory aromas of spiced apple butter, poached pear, and lemon soufflé, complemented by nuanced notes of roasted pecan. On the palate, a creamy entry is followed by secondary flavors of caramel, marzipan, and banana bread. Balanced acidity reveals additional layers of crème brûlée and golden raisin, culminating in a smooth, extended finish. This wine is recommended for enjoyment now through 2036, with optimal maturity anticipated around 2031; best served at 50–55°F.