

2024

20TH ANNIVERSARY RED BLEND



Marcus Miller, Winemaker Travis Maple, Winemaker

TECHNICAL DATA

14.1% Alcohol 3.89 pH 5.6 g/L TA 73 Cases

Produced in a Vegan Manner (No animal byproducts used in production of this wine)

ABOUT US

Airfield Estates is a fourth-generation, family-owned and operated farm, vineyard, and winery situated in the heart of Washington's Yakima Valley. This commemorative blend of Cabernet Sauvignon, Merlot, and Syrah celebrates 20 years of winemaking excellence at Airfield Estates, a tribute to our heritage, growth, and passion.

OUR VINEYARD

Established in 1968, our estate vineyard spans nearly 800 acres along the foothills of the Rattlesnake Mountains within the Yakima Valley AVA. With over 20 varietals under cultivation, each block is carefully managed to achieve exceptional fruit quality. The region's long sunny days, cool nights, and extended growing season create optimal conditions for developing complexity, freshness, and balance. Our well-drained silt loam soils, formed by ancient Missoula Floods, support healthy vine development and contribute to the distinctive character of our wines.

VINTAGE

The 2024 growing season was cooler than precious years, yielding a vintage defined by elegance and vibrancy. A mild winter led into a delayed spring, with bud break occurring in the third week of April. Cooler early-season weather slowed vine development, allowing for precise canopy and crop management. While June remained mild, July and August delivered the needed warmth. Veraison was delayed until mid-August, followed by a temperate summer that extended ripening and preserved acidity. A warm, stable September encouraged slow, even maturation, while the absence of early frost allowed for ideal hang time. The result: a standout vintage. Whites are vivid and expressive, showcasing tropical fruit, stone fruit, and crisp acidity. Reds exhibit exceptional depth, structure, and freshness, with polished tannins, dark berry fruit, and balance that promises both immediate appeal and aging potential.

WINEMAKING

Sourced from reserve-tier blocks of our estate vineyard, this wine reflects a meticulous commitment from vine to bottle. The blend is composed of 34% Cabernet Sauvignon, 33% Merlot, and 33% Syrah. Each varietal was selected for its richness, structure, and harmony. Vineyard blocks were farmed for low yields and high concentration. At harvest, grapes were picked at optimal ripeness, gently destemmed, optically sorted, and transferred uncrushed into small stainless steel and concrete fermenters. Fermentation in concrete added depth and minerality while enhancing the wine's aromatic vibrancy. Careful extraction techniques were used early in fermentation to maximize color and aroma, then tapered to maintain a silky, plush texture. Post-fermentation, the wine was free-run and gently pressed, then aged for eight months in French oak barrels (75% new, 25% once-filled). Lees stirring twice monthly during the first three months enhanced mouthfeel and mid-palate weight. The final blend represents a selection of the cellar's finest lots—a youthful wine of remarkable pedigree, well-suited to both immediate enjoyment and graceful aging.

TASTING NOTES

Crafted to commemorate two decades of winemaking excellence, this limited-edition blend is bold, full-bodied, and impeccably composed. Deep aromas of blackberry jam, dark cassis, cherry cola, and sweet plum unfold into nuances of smoked fig, mocha, orange oil, and seared sandalwood. The palate is plush and layered, supported by fine-grained tannins and a long, resonant finish of dark fruit and toasted French oak. Drink now through 2044 with peak maturity anticipated around 2036.