AIRFIELD
ESTATES

2024 CABERNET SAUVIGNON



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA
14.0% Alcohol
3.75 pH
5. g/L TA
8,100 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 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 2024 Cabernet Sauvignon is crafted exclusively from grapes sourced from our estate vineyard in the Yakima Valley. Grapes were meticulously selected from top-performing blocks to produce a wine of exceptional quality, featuring rich fruit aromas, refined tannins, and harmonious French oak integration. Harvested at optimal ripeness in late October, the fruit was destemmed and sorted using an optical sorter before being introduced to fermenters of varying sizes. A 48-hour cold soak enhanced color extraction without initiating fermentation, followed by inoculation with multiple yeast strains and a carefully managed extraction protocol designed to achieve the desired flavor, aroma, and color profiles while preserving a plush, rounded mouthfeel. The must fermented to dryness on the skins over an average of 16 days before being drained and gently pressed. After settling, the wine was transferred to French oak barrels for malolactic fermentation, where bi-monthly lees stirring and regular topping supported healthy maturation and enhanced the wine's structure and mouthfeel. The wine matured for 18 months in 100% French oak, consisting of 27% new French oak, 60% 2–3-year-old French oak, and 13% neutral French oak barrels.

TASTING NOTES
The 2024 Cabernet Sauvignon presents a sophisticated, full-bodied profile that remains approachable for a wide range of palates. Aromas of dark cassis, bramble berry, and red currant are complemented by nuanced layers of seared beechwood and subtle graphite notes. The palate displays both strength and refinement, revealing secondary flavors of sweet cocoa, blackberry jam, and cola. The finish is distinguished by smooth, polished tannins and well-balanced acidity, accentuating the wine's dark berry character and leaving a lasting impression of harmonious sweet berry notes. This wine is recommended for enjoyment now through 2040, reaching peak maturity around 2035.