



# AIRFIELD

E S T A T E S

## 2024 FLYGIRL WHITE



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

13.1% Alcohol  
3.49 pH  
6.0 g/L TA  
510 Cases

*Produced in a Vegan Manner  
(No animal by-products used  
in production of this wine)*

### ABOUT US

Airfield Estates is a fourth-generation family farm in the Yakima Valley dedicated to cultivating premium grapes and crafting exceptional estate-grown wines. Our family has a long history of farming in this region, playing a key role in bringing irrigation to the valley and helping establish it as a premier wine-growing area. True to its name, Airfield Estates has deep-rooted ties to aviation – part of our property once served as a World War II training base for Army Air Corps pilots. The courage and commitment of those pilots continue to inspire us as we honor their legacy through our wines.

### VINEYARD

Established in 1968, our estate vineyard lies along the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA. Spanning over 800 acres, we cultivate more than 20 wine grape varieties, thriving in well-draining silt loam soils deposited by ancient floods. These soils, combined with a long growing season, abundant sunshine, and cool evening temperatures, create the perfect conditions for crafting well-balanced, world-class wines. With breathtaking views of Mount Rainier and Mount Adams, our vineyard showcases the exceptional terroir of Washington State.

### 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

Sourced exclusively from our estate vineyard, the 2024 Flygirl White (70% Pinot Gris, 19% Viognier, and 11% Chardonnay) was harvested at peak ripeness and gently whole-cluster pressed prior to fermentation. Each varietal was fermented and aged separately in stainless steel at cool temperatures (60–62°F) for approximately 25 days to preserve freshness and highlight varietal character. This slow, cool fermentation enhances exotic fruit aromatics and delivers a clean, crisp finish. Following fermentation, the wine rested on its lees with biweekly stirring for three months, adding natural softness, roundness, and texture. The final blend was crafted to showcase each varietal's distinct contribution, creating a layered yet approachable wine.

### TASTING NOTES

The 2024 Flygirl White is light-bodied and vibrant, with expressive aromatics of lime juice, cantaloupe, pineapple, and delicate floral notes. The palate reveals crisp flavors of pear, apple, and peach nectar, lifted by balanced acidity and carried into a bright, refreshing finish of citrus and stone fruit. Remarkably versatile, this wine is equally enjoyable on its own or paired with a wide variety of dishes. Serve well chilled and enjoy now through 2032, with peak maturity anticipated in 2029.