



AIRFIELD

E S T A T E S

2024 Old Vine Sauvignon Blanc



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

12.7% Alcohol
3.39 pH
6.7 g/L TA
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 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. This exceptional wine hails from our estate's oldest and best-performing Sauvignon Blanc block, planted in 1978. These mature vines naturally produce a smaller crop, resulting in expressive aromas and a more concentrated burst of citrus flavors. Allowing just the right amount of sunlight to filter through, these gnarly old vines help us craft wines with an intense zest and the perfect balance of acidity. For vines of this age to still be healthy and bear fruit of such amazing quality is a true testament to the care and meticulous management of our estate vineyard.

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 Sauvignon Blanc grapes were harvested in early September during the cool morning hours to preserve their vibrant acidity and exotic aromas. The grapes were carefully sorted and gently pressed, with the juice left to settle for five days before being clean-racked into two new 500L French Oak puncheons for fermentation. Using a special Sauvignon Blanc yeast, fermentation was maintained at 62°F for 24 days to highlight the varietal's true character. Following alcoholic fermentation, the wine underwent malolactic fermentation to enhance complexity and balance. During aging, the lees were stirred twice monthly for three months, contributing richness to the wine, which spent a total of twelve months in 100% new French oak.

TASTING NOTES

Our 2024 Old Vine Sauvignon Blanc comes from vines planted in 1978, offering a vibrant expression of both our vineyard and decades of attentive care. Light-bodied and refreshingly bright, this wine opens with aromas of fresh pineapple, candied lemon, and grapefruit juice, layered with hints of peach, roasted ginger, and a touch of smoked cashew. On the palate, flavors of lime zest and lemongrass are layered with softer notes of poached nectarine and creamy lemon soufflé. Fresh acidity keeps the wine lively, while subtle French oak adds roundness and depth. The result is a beautifully balanced Sauvignon Blanc with lift, complexity, and a balanced finish. Enjoy now through 2034, with optimal maturity around 2030.

