



# AIRFIELD

ESTATES

## 2024 PINOT GRIS



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

12.9% Alcohol  
3.53 pH  
5.8 g/L TA  
230 Cases

*Produced in a Vegan Manner  
(No animal byproducts 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

Our Pinot Gris is sourced from select blocks on our estate vineyard, chosen for their consistent quality. As Pinot Gris is a red/gray grape, harvest took place in early October during the cool morning hours to minimize pinking. The grapes were pressed whole cluster to gently extract juice without drawing color. After settling in stainless steel, the juice is racked and inoculated with a yeast strain tailored for Pinot Gris. Fermentation at 61°F extended over 22 days, highlighting tropical and citrus notes and preserving aromatic freshness. The wine then underwent twice-monthly lees stirring for two months to build texture and roundness, followed by two months of aging in concrete tanks, which impart depth, roundness, and mineral complexity.

### TASTING NOTES

Our 2024 Airfield Pinot Gris is a light-bodied yet expressive wine, opening with aromas of candied tangerine, fresh cantaloupe, honeysuckle, and a touch of dried pineapple. The palate delivers vibrant stone fruit flavors and delicate floral notes layered with mineral nuances from concrete aging, adding depth and roundness. A refreshing finish of kiwi zest and white peach is perfectly balanced by natural acidity. Enjoy now through 2032, with peak maturity anticipated in 2029. Serve well chilled.

