



AIRFIELD

ESTATES

2024 RIESLING



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

9% Alcohol
3.10 pH
8.1 g/L TA
5.95% Residual Sugar
228 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

Sourced from our estate vineyard, the 2024 Riesling was crafted in the Kabinett style, with grapes harvested early to highlight bright acidity, balanced ripeness, and lower alcohol. Picked in early September at 20.9° Brix, whole clusters were gently pressed, and the juice was cold-settled for 72 hours before being racked off the lees. Fermentation with a German Riesling yeast strain lasted nearly four weeks at 56°F, preserving fresh fruit character before being stopped to retain natural residual sugar. Cool fermentation enhanced tropical and citrus aromatics, while twice-monthly lees stirring over two months added body and roundness. The wine was then settled, stabilized, and bottled.

TASTING NOTES

Our 2024 Riesling is refreshing and light-bodied, with vibrant acidity and expressive tropical and citrus aromatics. Notes of peach nectar, apricot, and melon mingle with delicate white blossom, while the palate reveals crisp layers of kiwi, lemon zest, and a subtle mineral edge. A touch of natural residual sugar balances its lively, racy character, carrying through to a clean, juicy finish. Best enjoyed well-chilled, this Riesling will drink beautifully now through 2040, with peak maturity anticipated around 2034.

