

2024 SAUVIGNON BLANC



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 crafting a wide range of 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 transitioned into a chilly spring, with consistent bud break occurring by the third week of April. Below-average spring temperatures led to slower early growth, but meticulous vineyard management ensured optimal crop load for each grape tier. June remained cool, but July and August brought the heat necessary for ripening. Although veraison was slightly delayed, full-color change was achieved by mid-August. The cool start to summer resulted in a two-week delay in ripening, but a warm September helped balance acidity levels. A classic Washington fall with delayed frost allowed for extended hang time, ensuring optimal ripeness and maturity at harvest. The 2024 vintage stands out as one of the finest in recent years, particularly for red varietals. White wines will showcase bright tropical aromas, stone fruit flavors, and crisp acidity, while reds will be bold yet elegant, with pronounced acidity, dark berry flavors, and refined tannins. This vintage offers wines that are enjoyable in their youth yet built for long-term aging.

WINEMAKING

Creating world-class Sauvignon Blanc starts in our estate vineyard. The sites we have selected are perfectly suited for this grape varietal. Managing our canopies and exposing the grapes at just the right time in the growing season are critical steps in crafting a Sauvignon Blanc reminiscent of New Zealand's finest while highlighting the Yakima Valley's exceptional suitability for this grape. Harvested in early September at optimal ripeness during the cool morning hours, the grapes retain their vibrant aromatics. Hand-sorted and gently whole-cluster pressed, the juice settled for six days before being racked into stainless steel and concrete tanks. Fermentation, conducted at a cool 62°F with a specialized New Zealand yeast strain, preserved the wine's fresh fruit character while enhancing its aromatic complexity. Over nearly three weeks, the fermentation process was carefully monitored until the wine reached complete dryness, allowing its vibrant fruit character and layered complexity to fully develop. It then underwent two months of biweekly lees stirring to enhance body and roundness before being settled, stabilized, and filtered for a crisp, expressive finish.

TASTING NOTES

Our 2024 Sauvignon Blanc is a refreshing, light-bodied wine bursting with zesty citrus and tropical aromas. Bright notes of fresh grapefruit and kiwi are layered with hints of lemongrass. The palate delivers vibrant acidity, revealing flavors of candied pineapple, guava, and mandarin, with a touch of minerality that leads to a clean, crisp finish. Enjoy chilled now through 2031, with optimal maturity anticipated in 2028.

