



AIRFIELD

ESTATES

2024 VIOGNIER



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

100% Viognier
13.0% Alcohol
3.59 pH
5.7 g/L TA
849 Cases Produced

*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

This Viognier was crafted exclusively from estate-grown grapes. Vineyard care begins with strategic winter pruning to maintain vine balance, followed by canopy management throughout the season to optimize light exposure and ripening. The grapes were harvested in early October at peak maturity and gently whole-cluster pressed. After a 72-hour cold settling, the juice was divided: 52% in stainless steel and 48% in French oak (20% new, 33% two- to three-year-old, and 47% neutral). Both lots fermented under controlled cool temperatures in the 60-degree range to preserve varietal character. The barrel-fermented portion underwent complete malolactic fermentation under close management to prevent diacetyl, maintaining fresh aromatics and balanced acidity. Lees stirring was performed twice monthly for three months to enhance texture and mouthfeel. Each lot aged separately for nine months before blending and bottling.

TASTING NOTES

Our 2024 Viognier seamlessly integrates the purity of stainless-steel fermentation with the richness of barrel aging. It opens with expressive aromatics of spiced poached pear, caramelized apple, and fresh brioche. On the palate, layers of pecan and banana foster unfold with a creamy texture and medium-bodied mouthfeel, accented by hints of honeycomb and floral notes. The finish lingers with subtle sweet barrel spice and refreshing acidity, leaving a refined and balanced impression.

