



AIRFIELD
E S T A T E S

2025 FLYGIRL WHITE



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA

12.9% Alcohol
3.57 pH
5.6 g/L TA
669 Cases

*Produced in a Vegan Manner
(No animal by-products 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 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.

VINTAGE

The 2025 growing season in Washington was defined by mild winter conditions, an early and even start to the season, and a warm, steady summer free from major heat spikes. Bud break began slightly ahead of historical averages in early April, and growing degree days in the Yakima Valley tracked just above long-term norms through the core of the season. An unusually warm September helped carry fruit to full maturity, resulting in grapes with excellent ripeness, balanced acidity, and strong overall quality. In the Yakima Valley, the 2025 vintage shows the region at its best, with whites expected to offer vibrant aromatics and freshness, and reds showing depth of fruit, refined structure, and impressive balance.

WINEMAKING

All components of our 2025 Flygirl blend are sourced exclusively from our Estate Vineyard in the Yakima Valley AVA. Each varietal was harvested at peak ripeness and carefully pressed prior to fermentation. Fermentation and aging were conducted in stainless steel vessels to preserve freshness and varietal integrity. Fermentation temperatures ranged from 60–62°F, with the process averaging approximately 25 days to completion. These cooler fermentation conditions enhance the wine's exotic fruit aromas and contribute to a clean, crisp finish. Following fermentation, the lees were stirred into each varietal biweekly for three months, naturally softening the wine and enhancing its texture for a rounder mouthfeel. The 2025 blend was crafted with the intention that each varietal would contribute its own distinct character, resulting in a wine that is both complex and approachable.

TASTING NOTES

Our 2025 Flygirl blend, crafted from 70% Pinot Gris, 20% Viognier, and 10% Chardonnay, presents a light-bodied profile distinguished by expressive aromatics and well-integrated acidity. The bouquet offers notes of honeydew melon, fresh pear, lemon curd, and a subtle hint of white peach. The palate reveals crisp flavors of tart apple, pineapple, and honeycomb. The finish is marked by bright stone fruit nuances with delicate banana accents, while the balanced acidity contributes to a vibrant, clean, and smooth mouthfeel. This wine may be enjoyed now through 2034, with optimal maturity anticipated around 2030. Serve well chilled.

