



AIRFIELD

E S T A T E S

2025 PINOT GRIS



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA

12.5% Alcohol
3.57 pH
5.5 g/L TA
350 Cases

*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 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

Our Pinot Gris is exclusively sourced from select blocks within our Estate Vineyard in the Yakima Valley, chosen for their consistently high-quality performance. Harvest takes place in early October during the cool morning hours to preserve freshness and minimize pinking, as Pinot Gris is a red/gray grape varietal. The grapes are whole-cluster pressed to gently extract juice with minimal color. After pressing, the juice is transferred to stainless steel tanks for settling, then racked and inoculated with a yeast strain selected specifically for Pinot Gris. Fermentation occurs at 61°F to preserve bright tropical and citrus fruit aromas while maintaining freshness. The wine ferments for approximately 26 days, followed by two months of lees stirring to enhance texture and roundness. Once stabilized and clarified, the wine is aged an additional two months in concrete tanks, adding depth, softness, and subtle mineral complexity.

TASTING NOTES

Our 2025 Airfield Pinot Gris is light-bodied and expressive, opening with aromas of candied pineapple, fresh honeydew, pear juice, and white peach. Bright tropical and stone fruit flavors carry through the palate, balanced by crisp natural acidity and delicate floral notes. Subtle mineral character and a rounded texture from concrete aging add depth and complexity, leading to a clean finish with hints of lemon-lime zest and dried nectarine. Best enjoyed chilled now through 2035, with optimal maturity around 2032.

