



AIRFIELD ESTATES

2025 RIESLING



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA

9% Alcohol
3.18 pH
6.8 g/L TA
3.62% Residual Sugar
300 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

Established in 1968, our estate vineyard was one of the first commercial vineyards in Washington State. Our first plantings were Riesling, Gewürztraminer, and Cabernet Sauvignon. Over the years, we have expanded to over 20 varieties spanning approximately 830 acres. Nestled on the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA, our vineyard has one of the most 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 2025 Airfield Riesling, sourced from our estate vineyard in the Yakima Valley AVA, is crafted in the Kabinett style, highlighting lower alcohol, vibrant acidity, and balanced natural residual sugar. Harvested in late September at 20.4 Brix, the grapes were whole cluster pressed without destemming, then gently settled before fermentation. A yeast strain isolated from German Riesling grapes was selected to preserve fresh fruit character during the cool 56°F fermentation, which lasted nearly four weeks before being stopped early to retain natural residual sugar. Lees stirring over two months enhanced body and roundness before the wine was stabilized and prepared for bottling.

TASTING NOTES

The 2025 Riesling is a refreshingly light-bodied wine characterized by pronounced tropical and citrus aromatics balanced by lively acidity. Notes of white peach juice and fresh mandarin blend harmoniously with subtle hints of lime and kiwi on the nose. On the palate, the wine opens with vibrant acidity, revealing secondary layers of lemon curd, candied apple, and delicate minerality. It concludes with a clean, crisp finish marked by balanced acidity and natural residual sugar, delivering a vibrant, racy impression. This Riesling is best enjoyed now through 2042, with optimal maturity anticipated around 2038, and is recommended to be served well chilled.

