



AIRFIELD

E S T A T E S

2025 SAUVIGNON BLANC



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA

12.4% Alcohol
3.30 pH
6.8 g/L TA
0.142% Residual Sugar
9,400 cases produced

*Produced in a Vegan Manner
(No animal byproducts used
in production of this wine)*

ABOUT US

Airfield Estates Winery is a family-owned, estate winery rooted in the heart of Washington's Yakima Valley. With four generations of farming history, our family is proud to grow, craft, and share wines that reflect both the character of our vineyards and the legacy of the land. Inspired by the historic Army Air Corps airfield that once occupied a portion of our property, Airfield Estates brings together heritage, craftsmanship, and estate-grown excellence in every bottle.

VINEYARD

Established in 1968, our estate vineyards span approximately 800 acres in the Yakima Valley, where warm days, cool nights, and glacier-formed, well-drained silt loam soils create ideal conditions for growing exceptional wine grapes. Certified Sustainable WA and Salmon-Safe, the vineyards are thoughtfully farmed to produce fruit with vibrant flavor, natural balance, and the distinctive character that defines Yakima Valley 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

Creating world-class Sauvignon Blanc begins in our estate vineyard, where carefully selected sites are ideally suited to this varietal. Strategic canopy management and precise fruit exposure at key stages of the growing season are essential to achieving the bright aromatics, lively acidity, and varietal expression that define this wine. Harvested in early September at optimal ripeness during the cool morning hours, the grapes retained their aromatic intensity and vivid fruit character. After hand sorting, the fruit was gently whole-cluster pressed, and the juice settled for six days before being racked into stainless steel and concrete tanks. Fermentation was conducted at a cool 62°F with a specialized New Zealand yeast strain chosen to preserve the wine's vibrant fruit profile and enhance aromatic complexity. Over nearly three weeks, the wine fermented to complete dryness, then spent two months on its lees with biweekly stirring to build texture and roundness. The wine was then settled, stabilized, and filtered for a crisp, expressive finish that highlights the exceptional quality of Yakima Valley Sauvignon Blanc.

TASTING NOTES

Our 2025 Sauvignon Blanc is a refreshing, light-bodied wine bursting with citrus and tropical aromas. Aromas of fresh lemon zest and grapefruit are layered with hints of mandarin and candied pineapple. The palate delivers vibrant acidity, revealing flavors of lemongrass, lime zest, guava, and kiwi, with a touch of minerality that leads to a clean, crisp finish. Enjoy chilled now through 2032, with optimal maturity anticipated in 2029.

