



AIRFIELD
E S T A T E S

2025 VIOGNIER



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA

100% Viognier
13.0% Alcohol
3.61 pH
5.6 g/L TA
989 Cases

*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 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

The 2025 Viognier is produced exclusively from grapes grown in our Estate Vineyard within the Yakima Valley AVA. The process begins in early winter with strategic pruning to ensure ideal vine balance. Throughout the growing season, canopy management is carefully maintained to optimize sunlight exposure, promoting even ripening and the development of a full spectrum of flavors. The grapes are harvested in early October at peak maturity and immediately whole-cluster pressed using gentle methods. The juice undergoes cold settling for 72 hours before being divided, with one portion transferred to stainless steel tanks and the other to French oak barrels. Both lots are fermented under controlled cool temperatures in the low 60s, allowing the fruit characteristics to remain the primary focus. The barrel-fermented portion is inoculated for malolactic fermentation and carefully managed to achieve complete MLF while preventing diacetyl formation, preserving vibrant aromatics and balanced acidity. Upon completion of fermentation, the lees are stirred twice monthly for three months, naturally enhancing texture, improving mouthfeel, and softening the wine. The stainless steel and barrel-aged lots are then matured separately for nine months before being blended and prepared for bottling.

TASTING NOTES

The 2025 Viognier is a medium-bodied wine that showcases the best of both stainless steel and barrel fermentation. It opens with expressive aromas of fresh pear, baked apple, and sweet pecan. On the palate, creamy layers of marzipan and banana bread are complemented by notes of honey and golden fruit. Hints of sweet barrel spice and balanced acidity carry through the finish, leaving a polished, creamy, and refreshing impression. Serve at 50–55°F. Enjoy now through 2037, with peak maturity expected in 2032.

