



AIRFIELD

ESTATES

2018 SYRAH



Marcus Miller, Winemaker
Travis Maple, Asst. Winemaker

TECHNICAL DATA

14.3% Alcohol
3.89 pH
5.6 g/L TA
328 Cases

Airfield Estates is a fourth generation family farm based in the Yakima Valley cultivating a wide range of premium grapes and crafting 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 2018 Vintage was a classic Washington State Vintage with a mild winter and extremely hot summer. The winter leading to Spring was mild and temperatures in March/April were slightly above average leading to our Estate's Vineyard bud break in middle April. A warm Spring provided perfect growth for the grapevines. Our meticulous farming practices allowed us to manage vigorous growth throughout the growing season, so the plants reached our crop size yield goals for each block. A hot summer with cool nights during 2018 advanced the ripeness and growth in the vineyards that we have not seen in the last few years providing for an optimal vintage. The hot summer allowed grapes to reach optimal maturity and ripeness levels far exceeding anything we saw in 2017 and 2016. 2018 did see some heavy smoke from wildfires in the Northwest, but the location of our vineyards, the timing of the smoke, and the overall smoke saturation, our vineyard was not affected by the smoke. White grape varieties saw a lot more sun exposure creating bountiful aromatics with balanced acidity. The red grape varieties made wines that are lush with dark fruit aromas and silky tannins. The 2018 Vintage will be one to enjoy for many years to come.

WINEMAKING

Our Airfield Syrah is sourced exclusively from our Estate Vineyard located in the Yakima Valley AVA. Creating a wine of this caliber starts in the vineyard where we meticulously manage the size of the crop, then late in the season make sure the vines have proper exposure to ensure we achieve optimal ripeness. Harvested in the middle of October, then hand sorted and destemmed before being sent to small fermenters. To obtain more complex aromas and mouthfeel, the wine underwent a native ferment, using the grapes' natural yeast to complete alcoholic fermentation. Extraction on Syrah is always my favorite as we can use many methods of extraction without fear of over-extracting flavors. Fermenting at temperatures of 88-90 degrees with aggressive extraction methods used early on such as a delastage, then tapered off to more gentle extraction methods as to not over extract the wine and maintain a soft and lush mouthfeel. Fermented on the skins until dry for about 15 days then drained and gently pressed. After pressing the wine was then sent to French Oak barrels with 35% New French oak, 25% 1-3-year-old French Oak, and 40% Neutral Oak and inoculated for Malo-Lactic fermentation. After MLF was completed, the wine lees were stirred twice a month for three months. Incorporating lees into the wines naturally softens the wine, creating more roundness and depth on the palate. During aging, the care of the wines is meticulous work. We top every wine twice a week and this wine had 3 rackings during its aging. Aged for approximately 20 months in French oak before being racked to a concrete tank for 1 month of concrete aging then prepped for bottling.

TASTING NOTES

This dark, concentrated Syrah possesses flavors of dark berry, coriander, and herbs coating the palate with a plush round mouthfeel and leading to silky, smooth tannins on the finish.

