



AIRFIELD

E S T A T E S

2021 MOSCATO



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

9% Alcohol
3.23 pH
7.4 g/L TA
5% Residual Sugar
336 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 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 2021 vintage will be recorded as one of the warmest in Washington State history. With a mild winter and a warm spring, we saw bud break during the second week of April, about 1-2 weeks earlier than average. Then in late June, we experienced a heat wave for approximately 6 weeks. During this time, we saw over 35 days of 100+ degree temperatures, with some daily highs nearing 118 degrees! This period of extreme heat began when the grapes were in a cluster and berry size development stage, causing grapes to stress out weeks before we vintners would prefer. Smaller berry size led to an overall 30% reduction in crop sizes for us. Nevertheless, the flavors that these smaller berries produced were phenomenal! We also saw rapid ripening at a pace we have not seen since 2015, and this created a very early start to harvest. By the end of August, we had brought in nearly 150 tons of sparkling wine grapes and Sauvignon Blanc grapes, hands down an August record for us at Airfield. By the end of September, we had crushed every white varietal, which was beneficial for us in winemaking as we could then give 100% of our attention to red varietals. October started off with nice warm temperatures and the pace of grape harvesting was going very well with ideal ripeness and exceptional quality. By the third week of October, we did see several freezing events causing our canopies to die. With only a limited amount of fruit remaining, it was easy for us to harvest the last remaining fruit before the end of October. In the end, the 2021 vintage made outstanding wine. Our white wines showcase bright fruit aromas with brisk acidity. Our red wines display dark fruit elements with structure and finesse. The wines created from 2021 will be age worthy and enjoyable in their youth and will be wines that will make a lasting impression.

WINEMAKING

Our 2021 Airfield Moscato is made in the fashion called Kabinett, this style is when the grapes are harvested early in their sugar development yet has the flavors, ripeness, and brisk acidity we are looking for. The goal is to create a wine that is lower in alcohol with brisk acidity and balanced natural residual sugar. Harvested in late August at 20.2 brix, the grapes were not de-stemmed but were sent directly to the press as whole clusters. After gentle pressing, the wine was settled for 72 hours before being racked off its lees to begin fermentation. Inoculated with a special yeast strain that will create and maintain the fresh fruit characteristics of the wine, we fermented at a cool temperature of 56 degrees that lasted for nearly 3 1/2 weeks before fermentation was seized to maintain the wine's natural residual sugar. Fermenting at a cool temperature creates more tropical and citrus notes and achieving balance in the wine. After fermentation, the wine's natural lees were stirred twice a month for two months to help build body and create roundness of the wine. The wine was then settled and stabilized before bottling.

TASTING NOTES

Our 2021 Moscato evokes exotic tropical aromatics and flavors. This light bodied wine showcases aromas of ripe mango, papaya, guava and peach juice. The palate is bright with flavors of cantaloupe, candied pineapple, and kiwi fruits. The wine finishes off with balanced acidity and natural residual sugar that leaves a vibrant, racy impression; finishing with a clean and crisp finish. Enjoy now through 2032 with optimal maturity in 2028, enjoy at cool temperatures.

