



AIRFIELD

E S T A T E S

2022 AVIATOR



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.5% Alcohol
3.71 pH
5.9 g/L TA
253 cases produced

*Produced in a Vegan Manner
(No animal by-products used
in production of this wine)*

ABOUT US

Airfield Estates is a fourth-generation family farm in the Yakima Valley, dedicated to growing premium grapes and crafting exceptional estate-grown wines. Our family helped bring irrigation to the region, contributing to the Yakima Valley's rise as one of Washington's premier winegrowing areas. True to our name, part of our property once served as an airfield and training base for hundreds of Army Air Corps pilots during World War II, a legacy of courage and innovation that continues to inspire the spirit behind our wines.

VINEYARD

Established in 1968, our 800-acre estate vineyard sits along the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA. Here we cultivate more than 20 wine grape varieties rooted in silt-loam soils shaped by ancient floods. Long, warm days, cool nights, and an extended growing season create ideal conditions for balanced, world-class wines. With sweeping views of Mount Rainier and Mount Adams, our vineyard reflects the distinctive terroir that defines Washington State viticulture.

VINTAGE (2022)

The 2022 growing season began with a mild winter that stretched into a cold spring, delaying bud break by several weeks. Vineyard teams responded with meticulous canopy work, lowering yields, increasing sun exposure, and managing each block to ensure proper ripening. By mid-July, warm weather finally arrived, driving rapid vine growth and setting the stage for a long, favorable ripening period. A frost-free autumn allowed the fruit to remain on the vine well into the season, developing excellent flavor concentration and natural balance. The 2022 wines show ripe, concentrated fruit, lifted aromatics, and bright acidity—beautiful in their youth and well-suited for long-term cellaring.

WINEMAKING

A blend of 60% Cabernet Sauvignon, 25% Merlot, 14% Cabernet Franc, and 1% Petit Verdot, each component of the Aviator originates from reserve-tier blocks farmed for lower yields and greater concentration. Grapes were harvested at peak ripeness from late September through late October, destemmed without crushing, and optically sorted before small-lot fermentation. A 48-hour cold soak preceded inoculation with targeted yeast strains to enhance varietal character and mouthfeel. Extraction was front-loaded—most occurring before 8% alcohol—followed by gentle cap management to preserve balance. Select lots underwent extended maceration for added complexity. Each lot was pressed, transferred to French oak, and completed malolactic fermentation with lees stirred twice monthly for three months. The wine was aged 22 months in French oak (68% new, 32% used), resulting in a wine crafted for early enjoyment yet built to evolve gracefully for years.

TASTING NOTES

The 2022 Aviator is a powerful, full-bodied Bordeaux-style blend that opens with concentrated aromas of cassis, Bing cherry, and red currant layered over nuances of cola and sandalwood. The palate is dense yet refined, offering dark espresso and smoked caramel framed by polished tannins. Long and expressive, the finish reveals waves of sweet oak spice and dark berry richness. Enjoy now through 2040, with peak maturity expected around 2035.

