



# AIRFIELD

ESTATES

## 2022 RESERVE SYRAH



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

Alcohol: 14.5%  
pH: 3.92  
TA: 5.5 g/L  
151 Cases Produced

*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 one of Washington's premier winegrowing regions. 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 2022 vintage in the Yakima Valley was a bit of a roller coaster. A mild winter extended into spring with early frost periods and winter-like conditions in April. The cool spring delayed bud break by a few weeks and caused delayed growth in the vineyard as we moved into summer. Each vineyard block was meticulously managed to ensure a ripe crop by harvest. We lowered clusters per vine and allowed for more sunlight exposure. By mid-July, temperatures finally started warming up and led to record growth in a short amount of time. Fortunately, warm summer temperatures extended into fall, helping to lengthen the growing season and allowing the grapes to continue to ripen. Harvest ended up being delayed approximately three weeks from a typical year. We gratefully did not experience any fall frost events, so the grapes had extended hang time on the vines to achieve optimal ripeness and excellent flavor development. Overall, the 2022 vintage displays ripe flavors, bountiful fruit aromas, and balanced acidity. The wines can be enjoyed in their youth, or they can cellar for many years to come.

### WINEMAKING

Our 2022 Reserve Syrah originates from carefully selected reserve-tier blocks within our estate vineyard. Producing a wine of this caliber begins with precise vineyard management, including crop size control and late-season canopy adjustments to achieve ideal ripeness. Harvested at peak maturity in early October, the grapes were optically sorted and placed in concrete fermenters, with about 40% retained as whole clusters to enhance structure and complexity. Fermentation in concrete further contributes depth and a subtle minerality. To elevate aromatic intensity, approximately 1% Viognier was co-fermented with the Syrah. This co-ferment technique is a northern Rhone tradition. Though modest in proportion, the Viognier significantly amplifies the fruit character. After a four-day cold soak, a native yeast fermentation commenced, supported by natural nutrients to enhance complexity and varietal expression. Temperatures ranged from 88–90°F, beginning with vigorous délestage for extraction before shifting to gentler methods to preserve a lush mouthfeel and avoid over-extraction. Once fermentation was complete, the wine was drained, pressed, and transferred into 500L French oak puncheons (75% new and 25% two-year-old) for malolactic fermentation and aging. For three months, the lees were stirred bi-monthly, naturally refining the wine and promoting seamless integration. After aging for 21 months in barrel, the Syrah spent an additional two weeks in concrete prior to bottling, further harmonizing its structure and character.

### TASTING NOTES

Our 2022 Reserve Syrah is a rich, full-bodied co-ferment of 99% Syrah and 1% Viognier. It opens with pronounced aromas of sweet plum and blackberry, layered with nuances of white pepper and grilled game. The palate is rich and textured, offering notes of blueberry reduction and savory bacon fat, balanced by a touch of orange oil. The finish is long and exceptionally smooth, leaving lasting impressions of sweet toasted oak, flint, and wet stone. Enjoyable now, this wine is predicted to reach peak maturity in 2036 and has the potential to age gracefully through 2042.