



AIRFIELD ESTATES

2018 H. LLOYD MILLER



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.3% Alcohol
3.75 pH
6.0 g/L TA
248 Cases
Bottled 7/16/20

*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.

VINEYARD

Established in 1968, our estate vineyard was one of the first commercial vineyards in Washington State. 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.

FOUNDERS SERIES

This wine pays tribute to our great-grandfather, H. Lloyd Miller, a successful businessman and pioneer of the Yakima Valley, who founded our family farm in the early 1900's. He is considered the father of the Roza Irrigation Canal, which supplies water to 72,000 acres of farmland in our valley. His entrepreneurial spirit provides a great source of inspiration to our family as we strive to carry on his legacy.

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 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 advanced the ripeness and growth in the vineyards that we have not seen in the last few years providing for an ideal vintage. We did experience some heavy smoke from Northwest wildfires. With 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 of sun exposure creating bountiful aromatics with balanced acidity. 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.

VARIETAL COMPOSITION

53% Cabernet Sauvignon 25% Merlot 20% Cabernet Franc 2% Petit Verdot

WINEMAKING

Each varietal in our H. Lloyd Miller blends derives from our best of the best reserve tier grape blocks. Harvested by hand at the end of October, then hand-sorted, destemmed, and sent to a tank. All varieties were combined for a co-fermentation. By co-fermenting all four of these varieties together, each varietal marries each other from the beginning. This creates more robust fruit aromas and complex flavors while showcasing each of the varieties in the final product. Our extraction approach was to have more aggressive methods used early on, extraction methods of delestage, pulse air, and lengthy aerated pump-overs gives the wine ample color and dark fruit aromas. Once alcohol became prevalent in the wine, we took a more gentle approach to our extraction, which helps us achieve a more finesse finish on the wine. Once alcoholic fermentation was completed, the wine remained on the skins for an additional 11 days for extended maceration. Extended maceration gives the wine more intriguing aromas and complex characteristics. After this period, the wine was drained from the skins where the press was kept separate and not added back to the original wine. Sent directly to new French oak barrels, consisting of 80% new French oak and 20% once used barrels, the wine then underwent malolactic fermentation. During the aging process the wine had its lees stirred twice a month for three months, this process helps naturally soften the wine and create a rounder mouthfeel. Aged for approximately 22 months in barrel before being sent to tank and prepared for bottling.

TASTING NOTES

This luxurious Bordeaux style blend is an aromatic powerhouse showcasing layers of black cassis, blackberry jam, cherry cola, and hints of rustic leather. The palate is powerful yet elegant with secondary flavors of toasted sandalwood and fresh pipe tobacco and tertiary flavors of dark chocolate covered cherries and sweet oak spices. This rich and textured wine incorporates a firm tannin structure and leaves the palate with a long lingering finish. Drinking beautifully now, the concentration and structure of this wine make it a prime candidate for the cellar. Enjoy now through 2035.

