



# AIRFIELD E S T A T E S

## 2015 RESERVE MERLOT



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.5% Alcohol

3.81 pH

5.9 g/L TA

534 Cases

Released February 2019

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 2015 Vintage was hot in the Yakima Valley, but the success was due to our cool nights during ripening and experienced farming care. A long history with our estate vineyard afforded us good vine care and a fairly predictable harvest. With 2015 being one of the warmest vintages in the history of Washington wines, this warm vintage created mesmerizing wines that will hold up for decades to come. Hot days allow the grapes to ripen to their full potential where Washington's trademark cool nights allowed the wines natural acidity to become very balanced. When you factor in these two elements, it creates an equation for fruit forward wines that are impeccably balanced. The pace of the 2015 harvest was very ideal for most wineries as we started off in late August/early September and ending around the 3rd week of October. The grapes ripened at a very predictable pace allowing for a quite smooth flow of harvest. Red wines from the 2015 vintage are grand with very dark and concentrated colors, the flavors are intense with a big showcase of darker fruits and ample tannins with very balanced acidity.

### WINEMAKING

Our 2015 Reserve Merlot came from carefully selected blocks designated as reserve tier from our Estate Vineyard in the Yakima Valley. The wine's beautiful crafting began in the Vineyard, where we carefully selected the best blocks of Merlot our vineyard can produce. From there, starting in the chilly winter, we began our pruning with goals to achieve a very small crop load. Having a small crop load lets the plants growth focus on concentrating flavors, optimal ripeness and perfectly balanced tannins. When the grapes were ready for harvest, all grapes were harvested by hand, ensuring we only selected the best possible grapes to ferment. We hand sorted the grapes again once at our production facility before we de-stemmed and sent to fermenters for the magic to begin. All lots were sent to small 2-ton fermenters and had an extraction protocol of 2-4 punch downs per day and were allowed to ferment dry on the skins, about 16 days. The wines were then sent to exclusive French Oak barrels with 45% New French Oak, 25% 2-year-old French Oak and 30% Neutral Oak. Each barrel had its lees stirred for the 1st 3 months of aging to achieve roundness and structure and aged for approximately 18 months in oak.

### TASTING NOTES

Gorgeous dark color with aromatics of smoked caramel, truffles, cassis and dried figs. Flavors of mocha and chocolate covered cherries lingers on the palate creating a velvety lush finish that lasts for minutes. Enjoy now through 2030.

AirfieldWines



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