



AIRFIELD

ESTATES

2016 RESERVE CABERNET SAUVIGNON



Travis Maple, Winemaker

TECHNICAL DATA

14% Alcohol
3.71 pH
6.2 g/L TA
814 Cases
Bottled 5/11/18

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 2016 vintage had a very early start with bud break in the vineyard about two weeks ahead of 2015 (the warmest vintage on record). A very mild and warm end to winter plus an exceptionally warm spring, lead to faster and earlier growth in the vineyards. This allowed us to achieve better canopy management and adjust crop size earlier on in the growing season. Once the summer months were upon us, we quickly thought we could surpass 2015 as the warmest growing season ever. 2016 calmed down a bit in late July and early August returning to more moderate eastern Washington Temperatures. With a warm but not hot August days and cool nights, the white wine varietals flourished. Most white wine varietals in the state experienced some of the earliest harvest dates on record. These warm days and cool night allowed for these varietals to achieve optimal ripeness and balanced acidity. These wines should show fresh, ripe and rounded fruit with beautifully balanced acidity for years to come.

Washington State did experience a slight phenomenon in 2016 with a cooler than average start to autumn. Temperatures from late September through middle of October were a bit below average and precipitation was higher as well. This slowed down the rapid ripening rate we were seeing and it really helped. It allowed us to have the fruit spend more time on the vines and for the fruit to achieve exceptional ripeness without the worry of having higher alcohols. The acidity will be more noticeable in 2016 but the extended hang time the fruit had in the vineyards, plus the extraction protocols in the cellar, make these wines very balanced with lush tannins. The wines made in 2016 will be emblematic of a warm vintage with trademark characteristics of a cooler finish to the 2016 harvest.

WINEMAKING

When the grapes were ready for harvest, all grapes were harvest by hand, ensuring we only select the best possible grapes to ferment. We hand sort the grapes again once at our production facility before we de-stem and send 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 allowed to ferment dry on the skins, about 14 days. The wines were then sent to exclusive French Oak barrels with 61% New French Oak, 21% 2-year-old French Oak, and 18% 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

This wine boasts a gorgeous dark color with aromatics of black cherry, plum and blackcurrant followed by layers of sandalwood, graphite and exotic spices. The entry is smooth with refined tannins and a perfect balance of oak and dark red fruit fills out the palate, followed by a lush, lingering finish. Enjoy Now through 2030. Enjoy Now through 2024

