



AIRFIELD

E S T A T E S

2016 Runway



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.3% Alcohol
3.84 pH
7.9 g/L TA
300 Cases
Vegan

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 led 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. It calmed down a bit in late July and early August returning to more moderate eastern Washington temperatures. Washington State experienced 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 which allowed the fruit to spend more time on the vines and achieve exceptional ripeness without the worry of higher alcohol levels. The acidity is 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 harvest.

WINEMAKING

Each element of our 2016 Runway blend comes from our estate vineyard from blocks we've designated as reserve tier. We farm each of these blocks differently to ensure a small crop size that will allow the fruit to focus on concentrating flavors and optimal ripeness. Each varietal was hand harvested at optimal maturity and sent to a variety of small fermenters and cold soaked for 72 hours before being inoculated with specially selected yeast strains. Our extraction was gentle, allowing more time on the skins for both the Merlot and Cabernet Franc varietals. During the beginning of fermentation, two aerated pump-overs took place with pulse airs and a rack and return to get optimal extraction early on. As the fermentation progressed, an even gentler approach was taken to prevent over-extraction. The wine fermented on the skins for 18 days and went dry on the skins. This wine was aged for 18 months in 20% new French oak and 80% 2- and 3-year-old large format 500L French oak barrels.

VARIETAL COMPOSITION

55% Cabernet Franc, 45% Merlot

TASTING NOTES

Expressive aromatics of anise and coriander, followed by layers of blackberry jam and hints of fresh blueberries. The palate evolves with complex flavors of lavender spice, sandalwood, pipe tobacco and hints of cocoa powder that balances out to a refined finish with smooth tannins that exits the palate with a lengthy finish. Enjoy now through 2028.

