



AIRFIELD

E S T A T E S

2017 RESERVE CABERNET SAUVIGNON



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.1% Alcohol
3.71 pH
6.1 g/L TA
418 Cases
Bottled 9/24/19

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

To begin 2017, Eastern Washington was in the midst of a brutal winter that lingered on into early March. Our concerns of winter damage to the vines were alleviated towards the end of April when our vineyards came back to life with bud break. Bud break was a bit behind a normal Washington vintage, but not by much. Spring of 2017 was warm, and this led to rapid growth in the vineyards. The spring led into a perfect Eastern Washington summer with warm days and cool nights that we are keen on for a great growing season. Veraison happened around the first of August, and with all the last-minute adjustments to crop size we were very pleased. Wildfires were a great deal of concern for us, but as damaging as these fires were, thankfully our estate vineyard was not impacted by the excessive smoke we experienced in the state. Very similar to the 2016 vintage, we had a much cooler than average September that slowed the ripening process down quite a bit. This allowed the grapes to hang on the vines much longer to achieve optimal ripeness for flavor development and sugar content. This meant a later harvest season for us as we brought in the last of our grapes in early November.

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.

