



AIRFIELD

ESTATES

2018 Runway



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.1% Alcohol
3.87 pH
5.7 g/L TA
490 Cases

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 2018 Vintage was a classic Washington State Vintage with a mild winter and very hot summer. The winter leading to Spring was mild and temperatures in March/April were slightly above average leading to our Estate's Vineyard 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 very hot summer with cool nights during 2018 advanced the ripeness and growth in the vineyards that we haven't seen in the last few years providing for an optimal vintage. The hot summer allowed grapes to reach optimal maturity and ripeness levels far exceeding anything we saw in 2017 and 2016. 2018 did see some heavy smoke from wildfires in the Northwest, but 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 more sun exposure creating bountiful aromatics with balanced acidity. The 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.

WINEMAKING

Harvested at optimal maturity in mid-October from our reserve blocks in our estate vineyard, both the Cabernet Franc and Merlot were hand-harvested at the same time, these grapes were then destemmed and sent to a small concrete tank to co-ferment together. Fermenting in concrete gives this wine more complexity and more roundness while accentuating more fruit notes as well. After a cold soaking period of 72 hours, the wines were then inoculated with two different types of yeast strains; one to promote structure and varietal characteristics, the other for more bountiful fruit aromas. Our extraction protocol for a wine of this caliber is to be aggressive early on in fermentation, giving the wine a delastage (remove all juice from skins, then returning the juice back to skins) this gives us most of our color, aromatics and structure before higher alcohol levels are present. Once alcohol gets to about 9-10% we handle the fermentation much more gently with less pump overs and punch downs. Fermented dry on the skins for about 18 days, then free ran from the skins and gently pressed. The wine was then sent to exclusive French Oak barrels. Aged in 69% new French Oak and 31% 2-3-year-old French Oak. After malo-lactic fermentation was complete, the wines lees were stirred twice a month for three months, this process gives the wines mouthfeel more roundness while naturally softening the wines. Aged for 20 months in French Oak barrels, then another month aging in concrete tank before being bottled.

TASTING NOTES

This delicious co-fermented blend of 55% Merlot and 45% Cabernet Franc exhibits complex aromas of dark cherry, blueberry, and black currant with cocoa and smoked caramel. Smooth and refined tannins lead into secondary flavors of anise, espresso, and sweet plum. The finish has an elegant balance of acidity along with delightful notes of oak spices that linger on the palate for an incredible amount of time.

