



AIRFIELD

ESTATES

2020 RESERVE CABERNET SAUVIGNON



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.3% Alcohol
3.71 pH
6.0 g/L TA
975 Cases

*Produced in a Vegan Manner
(No animal byproducts used
in production of this wine)*

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 2020 vintage will go down as a very memorable year. The growing season was exceptional with a mild winter, warm spring, and moderate summer. Bud break occurred 2 weeks earlier than normal and veraison was well ahead of schedule too. Just as we were preparing for an early start to harvest, wildfires in the Northwest created a thick cloud of smoke over Washington State. Concerns arose about exposure to smoke. Taking a cautious approach, we delayed harvest until the smoke cleared and conducted trials to determine the effect of smoke on our grapes. Fortunately, results showed no sign of smoke taint. Proximity to the source of smoke plays a big factor, and our vineyard was a long distance away. Overall, we have not seen any impact of smoke on the 2020 vintage. Another major event of this vintage was an early frost that occurred the second week of October. Our winemaking team worked tirelessly long hours leading up to the frost. By the time our vineyards had been impacted by the cold spell, our winery was stuffed with fermenting grapes and harvest was 95% complete. All remaining grapes were then hand-harvested and sorted with an optical sorter to remove any excessive M.O.G. or bad grapes. After our wines completed alcoholic fermentation, we were very pleased with the results. We at Airfield have another stunning vintage for you to enjoy. The 2020 wines showcase an abundance of ripe fruit aromatics, low tannin profiles, and exceptionally balanced finishes.

WINEMAKING

Our 2020 Reserve Cabernet Sauvignon is sourced from some of the best Cabernet Sauvignon blocks that our Estate Vineyard produces. The Reserve label is truly built starting in the vineyard where we strategically plan from winter all the way through harvest and put in the extra work to make these wines really stand out. Our goal is to make sure each plant has an exceedingly small crop load, giving each grape more intensity, flavor, and overall ripeness. Harvested the last week of October by hand, the grapes were then destemmed but not crushed and sorted using our optical sorter before being sent to small fermenters. The grapes were then cold soaked for 48 hours before being inoculated with three different yeast strains. Before alcohol is present, we want to make sure we get 75% of our extraction by having an aggressive approach with aerated pump overs, delestage and incorporating more air to extract from the cap. Once Alcohol levels are 8-9%, we taper off this extraction to a gentler approach with less pump overs. This allows the fermentation to not over extract or create excessive tannins and astringencies. Once alcoholic fermentation was complete, we kept the wine on its skins for an additional 14 days, this process is called extended maceration. While only having a gentle approach during this phase, this process creates more dark fruit flavors, more richness on the palate and a more complex wine overall. Once the extended maceration period was completed, the wine was then drained from the skins and the skins were sent to the press to press out any remaining juice. The free run and press were not combined. The wine was then sent to a variety of exclusive French oak barrels and were inoculated for Malo-lactic fermentation. Once MLF was completed, the wine had its lees stirred for 4 months. Incorporating lees during this time helps naturally soften the wine, building texture creating a rounder mouthfeel. Aged for approximately 22 months in French Oak with 80% New French Oak 20% 1-3yr-old French Oak before being sent to tank and prepped for bottling.

TASTING NOTES

Our 2020 Reserve Cabernet Sauvignon is a classic full-bodied Cabernet that evokes dark fruit aromas of black cherry, cassis, red currant. The palate shows weight, soft tannins, and balanced acidity with rich, lingering flavors consisting of smoked dates and bramble berry. The finish accentuates the wine's structure leaving long lasting notes of toasted oak and dark berry tertiary flavors. Enjoy now through 2039 with optimal maturity in 2033.

