



AIRFIELD

ESTATES

2021 Grenache



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.3% Alcohol
3.66 pH
5.8 g/L TA
173 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. 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 2021 vintage will be recorded as one the warmest in Washington State history. With a mild winter and a warm spring, we saw bud break during the second week of April, about 1 to 2 weeks earlier than average. Then we experienced a heat wave in late June that lasted roughly six weeks with over 35 days of 100°+ temperatures and some daily highs nearing 118° Fahrenheit. This period of extreme heat began when the grapes were in a cluster and berry size development stage, causing grapes to stress out weeks before we vintners would prefer. Smaller berry size led to an overall 30% reduction in crop size for us. On the bright side, these smaller berries produced phenomenal flavors. We also saw rapid ripening at a pace last seen in 2015, creating a very early harvest start. By the end of August, we had brought in nearly 150 tons of sparkling wine grapes and Sauvignon Blanc grapes, hands down an August record for us at Airfield. By the end of September, we had crushed every white varietal, which was beneficial for us in winemaking as we could then give 100% of our attention to red varietals. October started with nice warm temperatures, and the pace of grape harvesting was going very well, with ideal ripeness and exceptional quality. By the third week of October, we did see several freezing events causing our canopies to die. With only a limited amount of fruit remaining, it was easy for us to harvest the last remaining fruit before the end of October. In the end, the 2021 vintage made outstanding wine. Our red wines display dark fruit elements with structure and finesse. The wines created in 2021 will be enjoyable in their youth but also age-worthy, making a lasting impression.

WINEMAKING

Sourced from reserve tier blocks on our estate vineyard, the Grenache grapes were harvested in early October, de-stemmed but not crushed, and sorted using our optical sorter to ensure only the cleanest fruit was sent to fermenters. The grapes were then sent to a concrete tank and cold-soaked for 48 hours. After cold soaking, the grapes were warmed and inoculated with a special yeast strain to begin fermentation. Fermenting in concrete gives the wines more expressive aromatics and a touch of minerality. Grenache is a very delicate grape and must be treated as such, so our approach to extraction was very gentle – performing two aerated pump-overs per day with temperatures ranging from 84-87 degrees. After about 15 days of fermentation, the wine was drained, and the grape skins were sent to the press to gently extract any remaining wine. The wine was then sent to French oak barrels and inoculated for malolactic fermentation. Once malolactic was complete, the lees were stirred twice a month for two months to help create a rounder mouthfeel and finesse on the palate. Overall, the wine was aged approximately 18 months in 100% 2-year-old French oak barrels before being prepped for bottling. Our barrel selection was intentionally not to include new French Oak to allow the wines' bright red fruit characteristics to be the star of the show.

TASTING NOTES

Our 2021 Grenache offers red fruit aromas of loganberry, strawberry jam, grenadine, and pomegranate. This medium-bodied wine enters the palate with a smooth, silk-like texture and balanced acidity. Flavors of dried acai berry, cherry licorice, and a hint of white pepper embrace the mid-palate while a berry medley and touch of sweet, toasted oak round out the finish. Enjoy now through 2037, with optimal maturity around 2030.

