



AIRFIELD

E S T A T E S

2022 LIGHTNING



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.5% Alcohol
3.57 pH
5.7 g/L TA
125 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 crafting a wide range of 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

Our estate vineyard was established in 1968 and is situated along the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA. Today, we grow over 20 wine grape varieties spanning over 800 acres. Our vineyard has 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 2022 vintage in the Yakima Valley was a bit of a roller coaster. A mild winter extended into spring with early frost periods and winter-like conditions in April. The cool spring delayed bud break by a few weeks and caused delayed growth in the vineyard as we moved into summer. Each vineyard block was meticulously managed to ensure a ripe crop by harvest. We lowered clusters per vine and allowed for more sunlight exposure. By mid-July, temperatures finally started warming up and led to record growth in a short amount of time. Fortunately, warm summer temperatures extended into fall, helping to lengthen the growing season and allowing the grapes to continue to ripen. Harvest ended up being delayed approximately three weeks from a typical year. We gratefully did not experience any fall frost events, so the grapes had extended hang time on the vines to achieve optimal ripeness and excellent flavor development. Overall, the 2022 vintage displays ripe flavors, bountiful fruit aromas, and balanced acidity. The wines can be enjoyed in their youth, or they can cellar for many years to come.

WINEMAKING

Much like all of our reserve-tier wines, the Lightning blend begins in our estate vineyard where strategically-selected Chardonnay and Viognier blocks were cropped to low yields to produce more concentrated flavors and depth of the wine. Both varieties were harvested at optimal maturity in late September. The grapes were sent directly to the press as whole clusters for a gentle pressing, cold settled for 72 hours, and then clean racked to French oak barrels where it was fermented cool. The wine was closely monitored during malolactic fermentation to ensure full malolactic completion without producing diacetyl (buttery flavors). The wine was aged for three months "sur lie" with bâtonnage performed twice a month to help build body and soften the texture of the wine. Overall, this blend was aged for 11 months in exclusive French oak barrels (90% new, 10% 2-year-old French oak) before being prepped for bottling.

TASTING NOTES

Our 2022 Lightning is a well-balanced blend of 80% Viognier and 20% Chardonnay, fermented and aged exclusively in French oak barrels. Its aromatic profile includes notes of apple butter, poached pear, and candied lemon, complemented by subtle hints of smoked caramel. On the palate, it delivers a luscious, creamy texture with harmonious acidity, unveiling flavors of roasted apple, toasted almonds, crème brûlée, banana bread, and marshmallow cream. The wine concludes with a lengthy, smooth finish. It can be enjoyed through 2035, with the ideal maturity around 2029. To fully appreciate its qualities, serve it at 50-55 degrees Fahrenheit.

