



AIRFIELD

ESTATES

2021 H. LLOYD MILLER



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.4% Alcohol
3.82 pH
6.0 g/L TA
199 Cases

*Produced in a Vegan Manner
(No animal by-products 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.

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.

FOUNDERS SERIES

This wine pays tribute to our great-grandfather, H. Lloyd Miller, a successful businessman and pioneer of the Yakima Valley, who founded our family farm in the early 1900's. He is considered the father of the Roza Irrigation Canal, which supplies water to 72,000 acres of farmland in our valley. His entrepreneurial spirit provides a great source of inspiration to our family as we strive to carry on his legacy.

VINTAGE

The 2021 vintage will be recorded as one of 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

Handcrafted for balance, richness, and complexity, this full-bodied Bordeaux-style blend is 61% Cabernet Sauvignon, 25% Merlot, 13% Cabernet Franc, and 1% Petit Verdot, all sourced from our reserve blocks in the Yakima Valley AVA. Hand-harvested in late October, the grapes were destemmed, optically sorted, and co-fermented in small stainless-steel tanks. This method of co-fermentation marries each varietal from the beginning, creating robust fruit aromas, well-integrated flavors, and complexity. Early aggressive extraction techniques developed deep color and dark fruit notes, followed by a gentler approach to ensure a refined finish. After 14 days of extended maceration, the wine was aged for 22 months in 100% new French oak, with lees stirred twice monthly for a rounder mouthfeel.

TASTING NOTES

Our 2021 Founders Series H. Lloyd Miller is a full-bodied Bordeaux-style blend that radiates sophistication. Aromas of black cherry, cola, plum jam, roasted fig, and subtle graphite captivate the senses. On the palate, it is powerful yet refined, with polished tannins and layered notes of seared leather, crushed vanilla bean, salted chocolate, bramble berry, and delicate hints of incense. The finish is long and luxurious, with lingering notes of dark fruit and sweet, toasted oak. Enjoy now through 2042, with peak expression around 2037.

AirfieldWines



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