



AIRFIELD

ESTATES

2022 Grenache



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.0% Alcohol
3.59 pH
5.8 g/L TA
126 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 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

Crafted from reserve-tier grapes sourced from our estate vineyard, the Grenache grapes were harvested in early October at optimal ripeness. They were destemmed without being crushed and meticulously sorted using an optical sorter to ensure that only the cleanest fruit was sent to the fermenters. The grapes were then transferred to a concrete tank, where they underwent a 48-hour cold soak. After this period, the grapes were warmed and inoculated with a specially selected yeast strain to initiate fermentation. Fermenting in concrete enhances the wine's expressive aromatics and adds a subtle minerality. Given the delicate nature of Grenache, we took a gentle approach to extraction, performing only two aerated pump-overs per day at temperatures ranging from 84 to 87° Fahrenheit. The grapes fermented on their skins for approximately 15 days. After fermentation, the juice was drained, and the skins gently pressed for any remaining juice. The wine was then moved to large-format French oak barrels for malolactic fermentation. Once complete, the lees were stirred twice a month for two months, contributing to a rounder mouthfeel and added finesse. Aged for about 21 months in 100% French oak—40% new and 60% two-year-old barrels—this Grenache was carefully prepared for bottling. The use of large-format barrels provided balance and texture without overwhelming the wine, allowing its beautiful fruit characteristics to shine.

TASTING NOTES

Our 2022 Grenache is a medium-full-bodied wine with vibrant, bright red fruit aromas. Notes of raspberry, strawberry preserves, grenadine, and pomegranate fill the glass. It enters the palate with a silky texture and balanced acidity, followed by secondary flavors of cranberry, cherry juice, and a hint of white pepper. The finish reveals a blend of mixed berry flavors that linger on the palate, accented by a touch of creamy, sweet toasted oak. Enjoy now through 2038, with optimal maturity around 2032.

