



AIRFIELD

E S T A T E S

2022 Mourvèdre



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.7% Alcohol
3.60 pH
6.0 g/L TA
112 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

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

Sourced from reserve-tier blocks on our estate vineyard, the Mourvèdre grapes were harvested in mid-October at peak ripeness. The grapes were 100% destemmed, sorted with an optical sorter, and transferred to small stainless-steel tanks. After a 48-hour cold soak, we allowed a wild fermentation to take place, harnessing the grapes' native yeasts to deepen flavors and add complexity. To ensure balance and showcase the unique traits of Mourvèdre, we employed gentle extraction methods: morning punch downs and evening pump overs to enhance oxygenation. Fermentation lasted about 14 days, with temperatures carefully controlled not to exceed 86°F. After fermentation, the grapes underwent gentle pressing and were transferred to French oak barrels for malolactic fermentation. We stirred the lees in each barrel for two months to create a rounder mouthfeel and enhance finesse. Aged for 20 months in a mix of 30% new, 35% two-year-old, and 35% neutral French oak, this blend allows the wine's exotic aromatics to shine while contributing layers of creaminess and complexity without overshadowing the vibrant flavors.

TASTING NOTES

Our 2022 Mourvèdre is a medium-bodied wine with expressive aromas of black plum, blackberry jam, and black cherry, complemented by hints of white pepper. On the palate, it presents a silky texture and a voluptuous mouthfeel with well-balanced acidity. Secondary flavors of seared beechwood, fresh cigar box, and bramble berry culminate in a finish accented by black peppercorn, velvety tannins, and a touch of toasted oak. This wine pairs beautifully with food and is best enjoyed now through 2032, reaching optimal maturity around 2029.

