



AIRFIELD

E S T A T E S

2022 RIESLING



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

9% Alcohol
3.14 pH
7.8 g/L TA
5.2% Residual Sugar
366 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

Our 2022 Riesling was crafted in the Kabinett style, which means that the grapes were harvested early in their sugar development, allowing us to achieve the flavors, ripeness, and brisk acidity that we aim for. The objective was to create a wine with lower alcohol content, crisp acidity, and balanced natural residual sugar. The grapes were harvested in early September at 20.5 brix. They were not de-stemmed but sent directly to the press as whole clusters. After a gentle pressing, the juice was settled for 72 hours before being separated from its lees to begin fermentation. We used a unique yeast strain isolated from German Riesling grapes to initiate fermentation, aiming to maintain fresh fruit characteristics. Fermentation took place at a cool temperature of 56 degrees for almost four weeks to yield fresh tropical and citrus notes. Fermentation was seized early to preserve some of the wine's natural residual sugar and achieve balance on the palate. Post fermentation, the wine's natural lees were stirred twice a month for two months to enhance the body and roundness of the wine. The wine was then settled and stabilized before bottling.

TASTING NOTES

Our 2022 Riesling displays aromas of white peach and mandarin with hints of golden raisin and floral notes, creating a beautiful bouquet in the glass. Light-bodied and refreshing, the palate reveals flavors of kiwi, passionfruit, lime, and candied lemon. Bright acidity and a hint of natural residual sugar foster a vibrant, racy impression, culminating with a clean, crisp finish. Enjoy now through 2036, with optimal maturity in 2030. Serve at cool temperatures.

