



# AIRFIELD

ESTATES

## 2023 PINOT GRIS



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

13.0% Alcohol  
3.48 pH  
6.0 g/L TA  
303 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 2023 vintage in Washington state is what we like to call normal. A mild winter gave way to a chilly start to Spring. We saw record-high temperatures by mid-April, causing the vines to come to life around the 3rd week of April. Spring temperatures were average, creating nice growth in the vineyard. Meticulous management of our vineyard blocks allowed us to manage the rapid growth and achieve our targeted crop-load sizes. June and July were very hot, one of the hottest on record for Washington State. We saw veraison fairly early in July, about 2-3 weeks earlier than usual. Having such a hot start to summer led to rapid ripening. When grapes ripen too fast, we see lower acid levels. Seeing some of the lowest acid levels in years isn't a big issue as it is easily corrected in the cellar. Overall, the 2023 vintage stands out as truly exceptional. The grapes we harvested during this season were among the ripest we've witnessed in years. The flavors are amazing from this vintage – our white wines showcase bright tropical fruits with balanced, brisk acidity, and the red wines are robust yet elegant and finesse in structure. Dark berry flavors with refined tannins will create world-class wines from this vintage, which can be enjoyed in their youth or have the ability to cellar for many years.

### WINEMAKING

The grapes for this wine were sourced from the best-performing Pinot Gris block in our estate vineyard, and they were harvested in early October during the chilly morning hours. This timing helps prevent the grapes from turning pink, as Pinot Gris is a red grape varietal. After harvesting, the grapes were sent directly to the press to gently extract the juice without imparting any color. Following pressing, the juice was transferred to stainless steel tanks to allow the solids to settle. Once the juice was clarified, it was racked into another stainless steel tank and inoculated with a special yeast strain designed specifically for Pinot Gris. To enhance the wine's vibrant stone fruit and citrus notes, fermentation occurred at a cool temperature of 61 degrees Fahrenheit, preserving the wine's fresh aromatics. This process took approximately 28 days to complete. After fermentation, the lees were stirred back into the wine twice a month for two months, which helped round out the wine and create a smoother texture. Once the wine reached a clean and stable state, it was transferred to a concrete tank for an additional two months of aging. This concrete aging process contributes depth and roundness to the wine while adding a complex layer of minerality.

### TASTING NOTES

Our 2023 Pinot Gris is a light-bodied, fruit-driven wine that offers captivating aromas of candied pineapple, fresh tangerine, and cantaloupe. On the palate, it reveals vibrant flavors of stone fruit, complemented by a floral bouquet and enriched by notes of minerality from concrete aging, showcasing both depth and roundness. The finish presents intriguing hints of kiwi zest and white peach, leaving the palate with a clean, crisp conclusion and a delicate balance of natural acidity. This wine is best enjoyed now through 2029, with optimal maturity expected in 2027. Serve chilled.

