



AIRFIELD

E S T A T E S

2023 VIOGNIER



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

100% Viognier
13.4% Alcohol
3.57 pH
5.6 g/L TA
841 Cases Produced

*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

Our 2023 Viognier, sourced from our estate vineyard in the Yakima Valley, reflects meticulous planning from vine to bottle. Beginning with precise winter pruning, we thinned the vines from bud break to harvest to enhance sun exposure, ripening, and flavor development. The grapes were harvested at peak ripeness in early October, then gently whole-cluster pressed and cold-settled for 72 hours. After settling, the juice was divided: part went into stainless steel tanks and part into French oak barrels for cool fermentation, allowing the fruit's character to shine through. The portion in barrels underwent carefully monitored malolactic fermentation, achieving 100% conversion without diacetyl, which helped preserve vibrant fruit aromatics and balanced acidity while avoiding a buttery profile. Post-fermentation, the barrels and tanks had their lees stirred twice monthly for two months to enhance texture and create a rounded mouthfeel. The wine was aged for eleven months, with 54% in stainless steel and 46% in French oak barrels (33% new, 33% two to three-year-old, and 34% neutral) before blending and bottling.

TASTING NOTES

Our 2023 Viognier is a medium-bodied wine that beautifully showcases the best of both stainless steel and barrel-fermented Viognier. It opens with expressive aromas of spiced apple sauce, Honey-crisp apple, and ripe banana, layered with hints of butterscotch. On the palate, it is rich and flavorful, featuring creamy layers of crushed cashew and brioche, intertwined with notes of poached pear and honey. The finish reveals subtle layers of sweet barrel spice and balanced acidity, leading to a slightly creamy yet refreshing finish that lingers on the palate. Best enjoyed at 50-55°F, this wine can be savored now through 2030, with optimal maturity anticipated in 2028.

