



# AIRFIELD

ESTATES

## 2023 SAUVIGNON BLANC



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

12.7% Alcohol  
3.35 pH  
7.1 g/L TA  
0.165% Residual Sugar  
8,407 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

Creating world class Sauvignon Blanc starts in our estate vineyard. The sites we have selected are perfectly suited for this grape varietal. Managing our canopies and exposing the grapes at just the right time in growing season are critical steps in crafting this wine. Harvesting the grapes at optimal ripeness in the cool morning hours also helps the grapes preserve their amazing aromatics. After harvest, the grapes are hand sorted and sent directly to the press for a gentle pressing. After settling out solids for about 6 days, the juice is then clean racked and inoculated with a very special yeast strain isolated from New Zealand Sauvignon Blanc grapes that will create and maintain the fresh fruit characteristics of the wine. Fermenting at a cooler temperature of 61-62 degrees also helps retain the freshness and amazing aromatics while avoiding astringencies. After fermentation, the wine's natural lees were stirred twice a month for two months to help build body and create roundness of the wine. The wine was then settled, stabilized, and filtered.

### TASTING NOTES

Our 2023 Sauvignon Blanc is a vibrant, light-bodied wine boasting crisp tropical and citrus aromas. Fresh grapefruit juice and lime zest are complemented by hints of lemon grass. The palate is refreshing with bright acidity, unveiling notes of guava with a touch of mandarin peel and subtle minerality. The clean finish highlights its natural acidity, promising a brisk finale. It is best enjoyed chilled. Enjoy from now until 2030, reaching peak maturity around 2027.

