



AIRFIELD

ESTATES

2019 FLYGIRL WHITE



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.4% Alcohol
3.53 pH
6.1 g/L TA
1,204 Cases

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

Established in 1968, our estate vineyard was one of the first commercial vineyards in Washington State. Our first plantings were Riesling, Gewürztraminer, and Cabernet Sauvignon. Over the years, we have expanded to over 20 varieties spanning approximately 830 acres. Nestled on the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA, our vineyard has one of the most 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 2019 Vintage threw everything it could at us winemakers. We started off with a very mild winter, then out of nowhere we saw record snow accumulations in late February that lasted until early March. Thankfully, this did not affect buds on the dormant grapes, but it did cause a delay in bud break; about 2 weeks later than normal. Delayed bud break then delays ripening overall so we did see a later than usual ripening to get to our optimal ripeness, we did see a decent amount of heat accumulation, but the 2019 vintage will go down as a cooler vintage for Washington State. Not only did we have these challenges to overcome, our typically amazing Octobers was very trying for us. We did not see one frost on our vines, but we saw two freezing periods that made our winemaking decisions ever more challenging. The 1st frost we saw we were happy with the results thinking we have escaped a terrible outcome in the vineyards, then 9 days later we were hit awfully hard and we saw considerable frost damage to all our grapes. As we are seasoned winemakers, we took this challenge head-on and decided to purchase brand new state of the art equipment including an optical sorter that would eject bad and damaged grapes before any of these grapes went into a fermenter or press. The new equipment worked as amazing for us and the results in the wines are more than pleasing for us as well. Challenging vintages like 2019 really lets you know as a winemaker what you are made of and we at Airfield Estates not only took this challenge head-on, we excelled and the wines we produced from this vintage are going to be more consumer-friendly with higher acidity and lower alcohols but the fruit aspect is exceptional.

WINEMAKING

Each element that was blended into our 2019 Flygirl blend was harvested at optimal maturity and gently pressed before beginning fermentation. Each was fermented and aged in stainless steel to maintain freshness and varietal characteristics. The fermentation temperatures ranged from 58-62 degrees and the average length of fermentation lasted about 28 days. Cooler ferments help us achieve these exotic fruit aromas and creates a clean and crisp finish. After fermentation, each varietal had the wines lees stirred back into the wine once every two weeks for up to three months. This process helps naturally fine the wine creating more varietal characteristics and helping to soften the wines as well. When creating the 2019 blend we wanted each varietal to play a special role in this blend to provide complexity and overall easy drinking wine.

VARIETAL COMPOSITION

58% Pinot Gris, 35% Chardonnay, 7% Viognier

TASTING NOTES

Fresh aromatics of pineapple and poached pear. Layers of cantaloupe, grapefruit, and guava envelope the palate. The wines brisk yet balanced acidity leaves a vibrant finish that creates a long, clean crisp mouthfeel with tertiary flavors of honeysuckle and granny smith apples.

