



AIRFIELD

E S T A T E S

2020 Runway



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.5% Alcohol
3.84 pH
5.9 g/L TA
402 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 cultivating a wide range of premium grapes and crafting 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 varietals 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 2020 vintage will go down as a very memorable year. The growing season was exceptional with a mild winter, warm spring, and moderate summer. Bud break occurred 2 weeks earlier than normal and veraison was well ahead of schedule too. Just as we were preparing for an early start to harvest, wildfires in the Northwest created a thick cloud of smoke over Washington State. Concerns arose about exposure to smoke. Taking a cautious approach, we delayed harvest until the smoke cleared and conducted trials to determine the effect of smoke on our grapes. Fortunately, results showed no sign of smoke taint. Proximity to the source of smoke plays a big factor, and our vineyard was a long distance away. Overall, we have not seen any impact of smoke on the 2020 vintage. Another major event of this vintage was an early frost that occurred the second week of October. Our winemaking team worked tirelessly long hours leading up to the frost. By the time our vineyards had been impacted by the cold spell, our winery was stuffed with fermenting grapes and harvest was 95% complete. All remaining grapes were then hand-harvested and sorted with an optical sorter to remove any excessive M.O.G. or bad grapes. After our wines completed alcoholic fermentation, we were very pleased with the results. We at Airfield have another stunning vintage for you to enjoy. The 2020 wines showcase an abundance of ripe fruit aromatics, low tannin profiles, and exceptionally balanced finishes.

WINEMAKING

Harvested at optimal maturity in early October from reserve tier blocks on our estate vineyard, both the Cabernet Franc and Merlot were hand-harvested at the same time. These grapes were then destemmed and sorted using an optical sorter before being sent to a small concrete tank to co-ferment together. Fermenting in concrete gives this wine added complexity and roundness while also accentuating more fruit character. After a cold soaking period of 72 hours, the wine was then inoculated with two different types of yeast strains; one to promote structure and varietal characteristics, the other for more bountiful fruit aromas. Our extraction protocol for a wine of this caliber is to be aggressive early on in fermentation, giving the wine a delastage (removing all juice from the skins, then returning the juice back to the skins). This process gives us most of our color, aromatics and structure before higher alcohol levels are present. Once the alcohol gets to about 9-10%, we handle the fermentation with a gentler approach – less pump overs and less punch downs. Fermented dry on the skins for about 16 days, the wine was then free ran from the skins and gently pressed. It was then sent to exclusive French oak barrels for aging (85% new French oak and 15% 2 to 3-year-old French oak). After malolactic fermentation was complete, the wine's lees were stirred twice a month for three months. This process helps create a round mouthfeel while naturally softening the wine. Overall, the wine was aged for 21 months in French oak barrels and then another month in concrete tank before being bottled. The last bit of concrete aging creates more complexity in the wine while lifting the aromas.

TASTING NOTES

The 2020 Runway is a co-fermented Right Bank style blend of 55% Cabernet Franc and 45% Merlot. Medium bodied in weight, the palate displays velvet-like tannins with secondary flavors of smoked dates, fig jam, salted caramel, and a touch of espresso. The wine finishes with balanced acidity and long lasting flavors of toasted oak and spice.

