



AIRFIELD

E S T A T E S

2020 VIOGNIER



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

100% Viognier
13.6% Alcohol
3.49 pH
5.8 g/L TA
1350 Cases Produced

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 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

Our 2020 Viognier is sourced from our estate vineyard located in the Yakima Valley AVA. Meticulous planning goes into creating such a balanced wine starting in the early winter with proper pruning. From bud break to harvest, the grape vines are thinned to allow proper exposure, giving the grapes the optimal ripeness and flavors. Harvested in early October at optimal ripeness. Once harvested, the grapes were sent directly to the press as whole clusters for a gentle pressing. The juice was cold settled for 72 hours; after cold settling a portion was sent to stainless steel tanks and the rest to French oak barrels. Both lots were fermented cool with max temperatures in the 60-degree range allowing the wines fruit to be the star of the show. After fermentation, the barrel portion was inoculated for malo-lactic fermentation and was closely monitored with the goal to achieve 100% MLF without diacetyl production (buttery flavor) to preserve the fruit aromatics of the wine and still have a perfect balance of acidity. After fermentations were completed, both the barrels and tank had their lees stirred twice a month for 2 months to help build texture, give a rounder mouthfeel, and naturally soften the wine. This wine was aged in a stainless-steel tank and French oak barrels for 7 months before blending both lots together and prepared for bottling.

TASTING NOTES

This 2020 Viognier offers fresh aromatics of poached pear, peach kernels and honeysuckle followed by hints of jasmine and lavender. The palate is rich with flavor, showcasing layers of crushed almonds, banana bread and secondary flavors of apple blossom and honeydew melons. The wine finishes off with subtle layers of sweet barrel spice with balanced acidity that leads to a slightly creamy finish with a touch of briskness. Enjoy now through 2026 with optimal maturity in 2023.

