



AIRFIELD

ESTATES

2021 PINOT GRIS



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.2% Alcohol
3.58 pH
5.7 g/L TA
612 Cases
Bottled 2/10/22

*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 2021 vintage will be recorded as one of the warmest in Washington State history. With a mild winter and a warm spring, we saw bud break during the second week of April, about 1-2 weeks earlier than average. Then in late June, we experienced a heat wave for approximately 6 weeks. During this time, we saw over 35 days of 100+ degree temperatures, with some daily highs nearing 118 degrees! This period of extreme heat began when the grapes were in a cluster and berry size development stage, causing grapes to stress out weeks before we vintners would prefer. Smaller berry size led to an overall 30% reduction in crop sizes for us. Nevertheless, the flavors that these smaller berries produced were phenomenal! We also saw rapid ripening at a pace we have not seen since 2015, and this created a very early start to harvest. By the end of August, we had brought in nearly 150 tons of sparkling wine grapes and Sauvignon Blanc grapes, hands down an August record for us at Airfield. By the end of September, we had crushed every white varietal, which was beneficial for us in winemaking as we could then give 100% of our attention to red varieties. October started off with nice warm temperatures and the pace of grape harvesting was going very well with ideal ripeness and exceptional quality. By the third week of October, we did see several freezing events causing our canopies to die. With only a limited amount of fruit remaining, it was easy for us to harvest the last remaining fruit before the end of October. In the end, the 2021 vintage made outstanding wine. Our white wines showcase bright fruit aromas with brisk acidity. Our red wines display dark fruit elements with structure and finesse. The wines created from 2021 will be age worthy and enjoyable in their youth and will be wines that will make a lasting impression.

WINEMAKING

The grapes for this wine were sourced from the best performing Pinot Gris blocks on our estate vineyard. Harvested in early October in the cold morning hours (which helps to prevent pinkening as Pinot Gris is a red grape varietal), the grapes were then sent directly to the press to gently extract the juice without the color. After pressing, the juice was sent to stainless steel tanks to settle out solids. Once clean the juice was racked into another stainless tank and inoculated with a special yeast strain that is specifically made for Pinot Gris. To capture the beautiful tropical and citrus fruit elements, the wine was fermented at a cool temperature of 60 degrees. Cooler ferments allow for a slower fermentation that keeps the aromatics fresh. Alcoholic fermentation took about 24 days to complete, after fermentation the wines lees were stirred back into the wine twice a month for 2 months. This process helps round out the wine and creates a smoother texture. Once the wine was clean and stable, the wine was then sent directly to our concrete tank for additional aging. Concrete aging gives the wine more depth and roundness while incorporating a complex layer of minerality.

TASTING NOTES

Our 2021 Pinot Gris displays gorgeous aromatics of fresh melon layered with apricot, lime zest, and floral notes. Aged in concrete for added depth and roundness, the palate is driven with flavors of stone fruit and dried pineapple intertwined with intriguing notes of minerality. The wine exits with a crisp and clean finish and a delicate balance of natural acidity.

