



AIRFIELD ESTATES

2020 Grenache



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.2% Alcohol
3.79 pH
5.9 g/L TA
148 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

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

Sourced from reserve tier blocks on our estate vineyard, the Grenache grapes were harvested in early October, de-stemmed but not crushed, and then sorted using our optical sorter to ensure only the cleanest fruit was sent to fermenters. The grapes were then cold soaked for 48 hours. After cold soaking, the grapes were warmed up and inoculated with a special yeast strain to begin fermentation. Grenache is a very delicate grape and must be treated as such, so our approach to extraction was very gentle – only 2 punchdowns per day with temperatures ranging between 84 to 87 degrees. After about 13 days of fermentation, the wine was then drained, and the grape skins were sent to the press to gently extract any remaining wine. The wine was then sent to French oak barrels and inoculated for malolactic fermentation. Once malolactic was complete, the lees were then stirred twice a month for 2 months to help create a rounder mouthfeel and finesse on the palate. Overall, the wine was aged for approximately 16 months in 100% 2-year old French oak barrels before being prepped for bottling. Our barrel selection was intentionally not to include new French Oak in order to allow the wines' bright red fruit characteristics to be the star of the show.

TASTING NOTES

This medium-bodied wine exhibits aromas of candied raspberry, strawberry preserve, grenadine, and cherry juice. The wine enters the palate with a silk-like texture and balanced acidity. Secondary flavors of dried pomegranate, red licorice and a hint of white pepper embrace the mid-palate finishing with long, lingering notes of red berries and a touch of creamy, sweet, toasted oak.

