



AIRFIELD

ESTATES

2020 SAUVIGNON BLANC



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

12.9% Alcohol
3.46 pH
6.5 g/L TA
4,349 Cases
Bottled 12/1/20

*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

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

Creating world-class Sauvignon Blanc starts in the vineyard. We've been growing Sauvignon Blanc on our estate vineyard in the Yakima Valley for over 40 years. The sites where we grow Sauvignon Blanc are perfectly suited for this grape varietal. Managing our canopies and exposing the grapes at just the right time in the growing season are also critical elements in creating this wine. The grapes were harvested in early September at optimal ripeness in the cool morning hours to help preserve the amazing fruit flavors and aromas. Next, the grapes were hand-sorted and gently pressed. After settling out solids for about 6 days, the juice was racked and inoculated with a very special yeast strain isolated from New Zealand Sauvignon Blanc grapes that helps maintain the fresh fruit characteristics of the wine. We fermented in stainless steel tanks at cooler temperatures of 60-62 degrees to retain lifted aromatics while avoiding astringencies. Fermentation lasted for nearly 4 weeks. After fermentation, the wine's natural lees were stirred twice a month for two months to help build body and create roundness. The wine was then settled, stabilized, filtered, and bottled.

TASTING NOTES

Vibrant and refreshing, this Sauvignon Blanc displays flavors of zesty lime and passion fruit with a hint of granny smith apple and lemongrass. The palate is balanced with bright acidity and ends with a crisp, clean finish.

