



AIRFIELD ESTATES

2019 CABERNET SAUVIGNON



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.4% Alcohol
3.73 pH
6.3 g/L TA
4,500 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 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 2019 vintage started off with a very mild winter, then out of nowhere, we saw record snow accumulations in late February that lasted until early March. Thankfully, this did not affect buds on the dormant grapes, but it did delay bud break by approximately 2 weeks, which had some residual effects on the overall ripening process. We did see a decent amount of heat accumulation, but the 2019 vintage will go down as a cooler vintage for Washington State. Our typically amazing Octobers was very trying for us with not just one but two freezing periods that made our winemaking decisions ever more challenging. The first frost we saw we were happy with the results thinking we have escaped a terrible outcome in the vineyards, and then 9 days later we were hit very hard and we saw considerable frost damage to all our grapes. As we are seasoned winemakers, we took this challenge head on and decided to purchase brand new state-of-the-art equipment including an optical sorter that would eject bad and damaged grapes before any of these grapes went into a fermenter or press. The new equipment worked as amazing for us and the results in the wines are more than pleasing for us as well. Challenging vintages like 2019 really let you know as a winemaker what you are made of, and we at Airfield Estates not only took this challenge head on, but we excelled and the wines we produced from this vintage are going to be more consumer-friendly with higher acidity and lower alcohols but the fruit aspect is exceptional.

WINEMAKING

The careful crafting of this wine began in our estate vineyard where meticulous planning was implemented in early winter. Each block of Cabernet Sauvignon was carefully selected. From winter pruning all the way through harvest, we diligently managed our crop to achieve the perfect yields. Harvest occurred towards the end of October at optimal maturity. The grapes were destemmed, sorted using an optical sorter, and pumped to various size fermenters. After a short cold soak of 24 hours, the grapes inoculated with several different strains of yeast. Our goal was to showcase luscious dark fruit flavors with a tannin structure demonstrating balance and finesse. To achieve this style, we took a more aggressive extraction approach early on during fermentation before alcohol was present. This gave us the beautiful fruit aromas and flavors without over extracting from the skins. As alcohol levels increased, we incorporated a more gentle extraction approach to maintain a soft texture while still creating a full-bodied, well-structured wine. After fermenting on the skins for about 14 days until dry, the wine was then drained from the skins, and the skins were gently pressed. The wine was then sent to a variety of French oak barrels and inoculated for malolactic fermentation. Once malolactic fermentation was completed, the wines lees were stirred in each barrel twice a month for four months. Incorporating lees at this stage helps build a rounder mouthfeel while naturally softening the wine. During aging, the barrels were racked a total of 4 times. Each barrel was meticulously maintained with topping every two weeks to ensure the health of the wine. Aged for approximately 18 months in French Oak (40% new, 32% 1-3 year old, and 28% neutral), the wine was then sent to tank and prepped for bottling.

TASTING NOTES

Our 2019 Cabernet Sauvignon is a full-bodied wine showcasing structure and elegance. Aromas of dark currants, blackberry jam, and elderberries are layered with notes of toasted sandalwood. The palate is a well-structured, harmonious blend of dark fruit flavors and oak aromas. Layers of black cherry and plums are interwoven with hints of cola, pipe tobacco, graphite, and espresso. The finish is elegant with lingering notes of dark fruits and toasted oak. Enjoy now through 2030 with optimal maturity in 2027.

