



AIRFIELD

ESTATES

2018 CABERNET SAUVIGNON



Marcus Miller, Winemaker
Travis Maple, Winemaker

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

Our 2018 Cabernet Sauvignon comes from Airport Ranch Estate Vineyard in the Yakima Valley. We carefully select these blocks that are the best suitable for Cabernet Sauvignon grape growing. Harvested towards the end of October at optimal maturity the grapes were sent to various size fermenters, the grapes were then cold soak for 48 before being inoculated with several different strains of yeast. Our extraction was fairly aggressive at the beginning of fermentation, this allows us to extract the color and flavors we look for in Cabernet Sauvignons. Once alcohol levels start to increase throughout fermentation, we then take a much gentler approach to our extraction as to not overly extract tannins and harshness with our end goal being a soft and lush finish, yet still maintaining balance and structure. After fermentation, each lot of Cabernet was then sent to a variety of New and Neutral French Oak Barrels and inoculated for malo-lactic fermentation. After malo-lactic fermentation is completed, each barrel had its lees stirred twice a month for up to five months, this process helps build structure and roundness while enhancing the mouthfeel and also acting as a fining agent to naturally soften the wines. Racked only 5 times throughout its aging, the final blend consisted of aging in 100% French Oak for 19 months, with 43% being new French oak and 57% 2-5-year-old French oak.

TASTING NOTES

This classically styled Cabernet Sauvignon showcases aromas of blackcurrant and sweet plum with undertones of sandalwood and tobacco. Enticing the mouth with a lively mid-palate, this well-balanced wine is framed with firm tannins that lead to a smooth finish of lingering berry flavors.

TECHNICAL DATA

14.1% Alcohol
3.85 pH
6.3 g/L TA
5,200 Cases