



AIRFIELD

# 2007 Aviator

**Vineyard:** This blend is from 3 different sites of our estate vineyard. The Cabernet Sauvignon is from the E-5 block, planted in 1989. With this variety, a white tarp called “Extenday” was utilized in the vineyard to enhance fruit ripeness. The Merlot grapes were sourced from the D-2 Block, which was planted in 1991. The Malbec, Petite Verdot, and Cab Franc are all from our J block, planted in 2006.

**Vinification:** The Malbec, Petite Verdot and Cab Franc were all off of low yielding young vines and were thus co-fermented in a 500 L pungeon. Merlot and Cabernet were vinified seperately. All of the grapes were hand harvested and then fermented in 1 ton stainless steel fermentors. BM45 was the yeast used for all varieties. Peak ferment temperature did not exceed 82 degrees. Ferments lasted 7-10 days.

**Maturation:** After fermentation, the wine is settled, inoculated for malolactic fermentation and racked off of the majority of lees. The wine was then barreled down using a majority of French oak. The wine was left at 70+ degrees until malo concluded. Then it was racked, and we continued to rack every three months up to 1 year, and then bottled after 17 months barrel aging.

**Bottling:** This Bordeaux style blend was bottled on March 22, 2009. The wine was filtered using a plate and frame filter at 2 micron and .5 micron just prior to bottling.



<b>REGION</b>	Yakima Valley AVA, Washington
<b>VINTAGE</b>	Since I began making wine in 2003, my favorite vintage, hands down, was 2007. There are a lot of reasons for this including are brand new production facility, but in all honesty you could not ask for better weather. There were relatively few heat spikes throughout the season. From June through the middle of September temperatures seemed to consistently be in the low 90's and upper 80's. This brought on ripeness earlier then normal (about 7 days), yet cool nights maintained the acidity. There were no real detrimental rain events in the vintage because all of the whites had been picked before the arrival of the first fall showers.
<b>VARIETAL COMPOSITION</b>	49% Cabernet Sauvignon, 22% Merlot, 12% Cabernet Franc, 11% Malbec, 6% Petite Verdot
<b>WINE ANALYSIS</b>	14.8 % alcohol 7.8 g/L TA 3.63 pH
<b>RESIDUAL SUGAR</b>	Dry
<b>CASES PRODUCED</b>	222 cases
<b>RELEASE DATE</b>	April 25, 2009

Hand-Crafted By Winemaker:

*Marion Z. Miller*

**COLOR** Dark scarlet purple.

**NOSE** Seductive aromas of vanilla, all spice, and cherries.

**PALATE** Full-bodied with a round, smooth mouthfeel. Ripe fruit flavors with layers of spice.

**FOOD PAIRING** Excellent with savory dishes, such as a grilled lamb with a red wine reduction sauce. Also delightful with desserts, such as a molten chocolate cake w/ raspberry filling

**PEAK DRINKING** Now through 2014.