



AIRFIELD

E S T A T E S

2022 SANGIOVESE ROSÉ



Travis Maple, Winemaker

TECHNICAL DATA

100% Sangiovese
100% Stainless Steel Fermented
12.2% Alcohol
0.7% Residual Sugar
3.36 pH
7.1 g/L TA
2,550 Cases
Bottled 3/16/23

*Produced in a Vegan Manner
(No animal by-products 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

Our estate vineyard was established in 1968 and is situated along the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA. Today, we grow over 20 wine grape varieties spanning over 800 acres. Our vineyard has 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 2022 vintage in the Yakima Valley was a bit of a roller coaster. A mild winter extended into spring with early frost periods and winter-like conditions in April. The cool spring delayed bud break by a few weeks and caused delayed growth in the vineyard as we moved into summer. Each vineyard block was meticulously managed to ensure a ripe crop by harvest. We lowered clusters per vine and allowed for more sunlight exposure. By mid-July, temperatures finally started warming up and led to record growth in a short amount of time. Fortunately, warm summer temperatures extended into fall helping to lengthen the growing season and allowing the grapes to continue to ripen. Harvest ended up being delayed approximately three weeks from a typical year. We gratefully did not experience any fall frost events so the grapes were able to have extended hang time on the vines to achieve optimal ripeness and amazing flavor development. Another positive note on the 2022 vintage is that Washington State did not see any significant smoke impact from wildfires. Overall, the 2022 vintage displays ripe flavors, bountiful fruit aromas, and balanced acidity. The wines can be enjoyed in their youth or they can cellar for many years to come.

WINEMAKING

The fruit for this wine was sourced exclusively from our estate vineyard located in the Yakima Valley AVA. Sangiovese grapes thrive in the moderate climate that the Yakima Valley provides. To maintain the bright acidity and lush red fruit traits this wine possesses, we meticulously managed the Sangiovese's canopy to allow for lots of exposure at just the right moment. Harvested in early October in the cool early morning hours, the grapes were sent directly to the press as whole clusters. Sangiovese grapes can extract a lot of color during pressing so managing our press extraction was critical to achieving the salmon-like color of this wine. After pressing, the juice was then cold-settled, racked off the solids, and prepared for fermentation. Inoculated with a special yeast strain, the wine was then fermented at a cool temperature of 58° Fahrenheit. These cooler fermentation temperatures helped create beautiful aromatics and flavors. Fermentation lasted for 23 days finishing with just a tiny amount of natural residual sugar (0.7%) to provide the perfect balance to the naturally high acidity of the wine. After fermentation was complete, the lees were stirred twice a month for two months to build roundness to the palate and naturally soften the wine. The wine was then stabilized, filtered, and prepared for bottling.

TASTING NOTES

Crisp and refreshing, this light-bodied wine displays delightful aromas of red currant, fresh raspberry, candied cranberry, and watermelon juice. On the palate, flavors of strawberry preserve, star fruit, and hints of Maraschino cherry accentuate a vibrant mixed berry melody leading to a crisp, clean finish with bright acidity balanced with a touch of natural residual sugar. Enjoy chilled. Drink now through 2028 with optimal maturity in 2026.

