



# AIRFIELD

ESTATES

## 2022 CHARDONNAY



Winemakers  
Travis Maple & Marcus Miller

### TECHNICAL DATA

13.4% Alcohol  
3.53 pH  
5.7 g/L TA  
3,035 Cases  
Bottled 5/15/23

*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 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 had extended hang time on the vines to achieve optimal ripeness and excellent flavor development. 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

This wine displays the best of both worlds that Chardonnays from Washington State have to offer – 52% was fermented and aged in stainless steel, while the remaining 48% was fermented and aged in French oak (40% new French oak and 60% 2 to 6-year-old French oak). Harvested in early October at optimal ripeness, the grapes were sent directly to the press as whole clusters and pressed gently to maintain the fresh fruit and varietal characteristics. After settling out for 72 hours, the juice was sent to stainless steel tanks and French oak barrels for fermentation. The stainless portion was fermented cool, with temperatures maxing out at 60 degrees. The barrels were fermented at approximately 60-65 degrees until dry. After fermentation, the barrels were inoculated for malolactic fermentation and closely monitored to ensure completion. Our main goal with malolactic fermentation was to complete the secondary fermentation but allow the wine to maintain its fantastic fruit quality without abstracting it with “buttery tones.” The stainless portion did not undergo any malolactic fermentation. The lees were stirred in barrels and in tank twice a month for three months to help with the mouthfeel and to make the wine rounder and more balanced. After aging in tank and barrel for eight months, the wine was blended and then aged for an additional month in concrete tank before bottling.

### TASTING NOTES

This 2022 Chardonnay offers a delightful bouquet of poached apple and pear with nuances of butterscotch and roasted almond. Its slightly creamy mouthfeel is complemented by a harmonious balance of acidity, showcasing secondary flavors of cantaloupe, candied apples with caramel, and marzipan. The finish is elegant, revealing subtle notes of toasted oak and a touch of minerality. Enjoy now through 2029, with optimal maturity in 2027. Best served at temperatures of 50-55 degrees.

