



AIRFIELD

ESTATES

2022 UNOAKED CHARDONNAY



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.3% Alcohol
3.50 pH
5.9 g/L TA
200 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 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

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

Our 2022 Chardonnay is 100% Estate grown and was harvested at optimal maturity in mid-September. Once harvested, the grapes were sent directly to the press for a gentle pressing. The juice was cold settled for 72 hours; after cold settling the juice was sent to stainless steel tanks and inoculated with a special yeast strain meant for stainless steel Chardonnay's. Fermented cool, with max temperatures in the 60-degree range allows the wines fruit to be the star of the show. After fermentation, the tanks had their lees stirred twice a month for 2 months to help build texture and naturally soften the wine, this wine did not undergo any form of malolactic fermentation. Our goal is to create a Chardonnay that is bright with balanced acidity and undergoing any form of malolactic fermentation would deter the wine from that goal. To create an additional layer of complexity while enhancing the mouthfeel and aromas, the wine finished its aging in concrete tanks for an additional month before being stabilized and prepared for bottling.

TASTING NOTES

Our 2022 Unoaked Chardonnay evokes aromas of fresh sliced pear and candied apple with fragrant floral notes. The palate is youthful with vibrant acidity and flavors honey suckle, cantaloup, and lemon zest. The finish is crisp and clean leaving a balanced, refreshing impression on the palate.

