



AIRFIELD

ESTATES

2020 SANGIOVESE ROSÉ



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

100% Sangiovese
12.7% Alcohol
0.6% Residual Sugar
3.44 pH
7.0 g/L TA
2,123 Cases
Bottled 1/14/21

*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 2020 vintage will go down as a very memorable year. The growing season was exceptional with a mild winter, warm spring, and moderate summer. Bud break occurred 2 weeks earlier than normal and veraison was well ahead of schedule too. Just as we were preparing for an early start to harvest, wildfires in the Northwest created a thick cloud of smoke over Washington State. Concerns arose about exposure to smoke. Taking a cautious approach, we delayed harvest until the smoke cleared and conducted trials to determine the effect of smoke on our grapes. Fortunately, results showed no sign of smoke taint. Proximity to the source of smoke plays a big factor, and our vineyard was a long distance away. Overall, we have not seen any impact of smoke on the 2020 vintage. Another major event of this vintage was an early frost that occurred the second week of October. Our winemaking team worked tirelessly long hours leading up to the frost. By the time our vineyards had been impacted by the cold spell, our winery was stuffed with fermenting grapes and harvest was 95% complete. All remaining grapes were then hand-harvested and sorted with an optical sorter to remove any excessive M.O.G. or bad grapes. After our wines completed alcoholic fermentation, we were very pleased with the results. We at Airfield have another stunning vintage for you to enjoy. The 2020 wines showcase an abundance of ripe fruit aromatics, low tannin profiles, and exceptionally balanced finishes.

WINEMAKING

Sangiovese grapes thrive in the moderate climate of the Yakima Valley. To maintain the bright acidity and lush red fruit characteristics of this varietal, we meticulously manage the canopy to allow lots of exposure at just the right moment. Hand-harvested in late September during 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 is critical to achieving our salmon like color in the wine. After pressing, the juice was cold settled, racked, and prepared for fermentation. Inoculated with a special yeast strain, the wine was fermented at a cool temperature of 58 degrees to retain the beautiful aromatics and flavors. Fermentation lasted for 29 days finishing with just a tiny amount of natural residual sugar (0.6% residual sugar) to help balance the wine out with its naturally high acidity. After fermentation was completed, the wine's lees were then stirred twice a month for two months to build roundness to the palate and naturally softening the wine. The wine was then stabilized, filtered, and prepared for bottling.

TASTING NOTES

This wine showcases lively aromatics of fresh raspberry, passion fruit, and watermelon. The palate is brisk with balanced acidity and bright flavors of strawberry preserves, rhubarb, and maraschino cherries. The wine exits the palate with a clean fruity finish, showcasing its bright acidity and just a touch of natural residual sugar. Enjoy now through 2024; optimal maturity should peak around 2022.

