



AIRFIELD

ESTATES

2018 SPITFIRE



Travis Maple, Asst. Winemaker

VARIETAL COMPOSITION

60% Sangiovese
40% Cabernet Sauvignon

TECHNICAL DATA

14.0% Alcohol
3.74 pH
6.1 g/L TA
268 Cases

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 2018 Vintage was a classic Washington State Vintage with a mild winter and very hot summer. The winter leading to Spring was mild and temperatures in March/April were slightly above average leading to our Estate's Vineyard bud break in middle April. A warm Spring provided perfect growth for the grapevines. Our meticulous farming practices allowed us to manage vigorous growth throughout the growing season so the plants reached our crop size yield goals for each block. An extremely hot summer with cool nights during 2018 advanced the ripeness and growth in the vineyards that we haven't seen in the last few years providing for an optimal vintage. The hot summer allowed grapes to reach optimal maturity and ripeness levels far exceeding anything we saw in 2017 and 2016. White grape varieties saw a lot more sun exposure creating bountiful aromatics with balanced acidity. The red grape varieties made wines that are lush with dark fruit aromas and silky tannins. The 2018 Vintage will be one to enjoy for many years to come.

WINEMAKING

Each element of our 2018 Spitfire from our estate vineyard comes from our reserve designated blocks. Each lot was fermented in small 2-ton fermenters. Our extraction for the Sangiovese was gentle with punchdowns only 2-3 times per day. The Cabernet Sauvignon portion received more frequent punchdowns and pump overs for optimal extraction. The wines were then aged exclusively in French oak (40% new, 32% 2-year-old, and 28% neutral). For the first 3 months of aging, the lees were gently stirred in each barrel to help create roundness and balance. Aged for approximately 16 months in oak, the wine was gently racked from barrels to tank and prepped for bottling.

TASTING NOTES

This Super Tuscan style blend displays gorgeous aromatics of dried cranberry, tart cherries with red cassis. The palate showcases the wine's balanced natural acidity that bursts with secondary flavors of pomegranate followed by complex notes of leather, sandalwood, and savory toasted oak. The finish is lush and smooth.

