



AIRFIELD E S T A T E S

2019 SANGIOVESE ROSÉ



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

100% Sangiovese
12.7% Alcohol
0.7% Residual Sugar
3.20 pH
7.1 g/L TA
1,486 Cases
Bottled January 2020
Released February 2020

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 2019 Vintage threw everything it could at us winemakers. We started off with a very mild winter, then out of nowhere we saw record snow accumulations in late February that lasted until early March. Thankfully this did not affect buds on the dormant grapes, but it did cause a delay in bud break; about 2 weeks later than normal. Delayed bud break then delays ripening overall so we did see a later than usual ripening to get to our optimal ripeness, we did see a decent amount of heat accumulation, but the 2019 vintage will go down as a cooler vintage for Washington State. Not only did we have these challenges to overcome, our typically amazing Octobers was very trying for us. We didn't see one frost on our vines, but we saw two freezing periods that made our winemaking decisions ever more challenging. The 1st frost we saw we were happy with the results thinking we have escaped a terrible outcome in the vineyards, then 9 days later we were hit very hard and we saw considerable frost damage to all our grapes. As we are seasoned winemakers, we took this challenge head on and decided to purchase brand new state of the art equipment including an optical sorter that would eject bad and damaged grapes before any of these grapes went into a fermenter or press. The new equipment worked as amazing for us and the results in the wines are more than pleasing for us as well. Challenging vintages like 2019 really lets you know as a winemaker what you are made of and we at Airfield Estates not only took this challenge head on, we excelled and the wines we produced from this vintage are going to be more consumer friendly with higher acidity and lower alcohols but the fruit aspect is exceptional.

WINEMAKING

We at Airfield have a little tradition when it comes to creating our Rosé and it starts with our wonderful customers. About 30% of this wine was created by foot stomping at our annual Grape Stomp in early October. The foot stomping allows the juice and grape skins to have more contact time giving the juice a darker color. The remaining fruit was harvested by hand and sent directly to the press for a whole cluster press. Whole Cluster pressing doesn't extract a lot of color and gives a tremendous amount of flavor. After pressing, the juice was settled out for 48 hours and racked clean to begin fermentation. Using our carefully selected yeast that allows the Sangiovese varietal characteristics to shine, this Rosé was fermented at low temperatures ranging from 55-58 degrees. Having a cold and slow fermentation allows for maximum ester production that gives this wine bright fruit notes and a clean crisp finish. The wine was fermented for about 26 days, leaving only a touch of residual sugar to balance out the wine's natural acidity.

TASTING NOTES

Raspberry jam and cherry puree aromatics create an impression of sweetness on the nose. The fresh flavors of watermelon, kiwi with hints of cranberry leave the palate refreshed with crisp acidity. Our purpose driven winemaking techniques created a Rosé that is true to its Sangiovese varietal and a wine of this caliber that can be enjoyed during any season.

