



AIRFIELD

E S T A T E S

2021 BOMBSHELL



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.3% Alcohol
3.82 pH
5.8 g/L TA
2,812 cases produced
Bottled 4/27/23

*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 2021 vintage will be recorded as one of the warmest in Washington State history. With a mild winter and a warm spring, we saw bud break during the second week of April, about 1-2 weeks earlier than average. Then in late June, we experienced a heat wave for approximately 6 weeks. During this time, we saw over 35 days of 100°+ temperatures, with some daily highs nearing 118° Fahrenheit! This period of extreme heat began when the grapes were in a cluster and berry size development stage, causing grapes to stress out weeks before we vintners would prefer. Smaller berry size led to an overall 30% reduction in crop sizes for us. Nevertheless, the flavors that these smaller berries produced were phenomenal! We also saw rapid ripening at a pace we have not seen since 2015, and this created a very early start to harvest. By the end of August, we had brought in nearly 150 tons of sparkling wine grapes and Sauvignon Blanc grapes, hands down an August record for us at Airfield. By the end of September, we had crushed every white varietal, which was beneficial for us in winemaking as we could then give 100% of our attention to red varieties. October started off with nice warm temperatures, and the pace of grape harvesting was going very well, with ideal ripeness and exceptional quality. By the third week of October, we did see several freezing events causing our canopies to die. With only a limited amount of fruit remaining, it was easy for us to harvest the last remaining fruit before the end of October. In the end, the 2021 vintage made outstanding wine. Our white wines showcase bright fruit aromas with brisk acidity. Our red wines display dark fruit elements with structure and finesse. The wines created in 2021 will be age-worthy and enjoyable in their youth and will be wines that will make a lasting impression.

WINEMAKING

The 2021 Bombshell is comprised of 47% Syrah, 33% Merlot, 16% Cabernet Franc, 3% Malbec, and 1% Grenache. All of the varieties for this blend were sourced from our estate vineyard in the Yakima Valley. Our goal when creating this wine was to see a bounty of fruit flavors and aromas, a nice touch of well-integrated oak, and soft tannins to create a well-balanced wine. Harvested towards the end of October at optimal maturity, the grapes were sent to various size fermenters. The grapes were then cold soaked for 48 before being inoculated with several different strains of yeast. Our extraction approach was more aggressive during the beginning of fermentation, which allowed us to extract the color and flavors we look for in each of these varieties. Once alcohol levels started to increase, we then took a more gentle approach to avoid harsh tannins and achieve our end goal of a soft, lush finish while maintaining balance and structure. After fermentation, each lot was then sent to a variety of new and neutral French oak barrels and inoculated for malolactic fermentation. After malolactic fermentation was complete, each barrel had its lees stirred twice a month for up to four months, this process helps build structure and roundness while enhancing the mouthfeel and acting as a fining agent to naturally soften the wine. The final blend was aged in 100% French oak for 18 months, with 20% being new French oak, 25% 1 to 3-year-old French oak, and 55% neutral oak.

TASTING NOTES

A beautiful bouquet of dark fruit aromas reveals layers of blackcurrant and blueberry jam. On the palate, the wine is medium-bodied showcasing silky tannins and flavors of sweet plum, roasted fig, spice, and lingering savory nuances. The finish is remarkably smooth and exceptionally balanced ensuring that each sip leaves a lasting impression. Enjoy now through 2035, with optimal maturity peaking around 2029.

AirfieldWines



AIRFIELD ESTATES WINERY | 560 MERLOT DR | PROSSER, WA 99350 | 509.786.7401 | AIRFIELDWINES.COM