



AIRFIELD ESTATES

# 2010 Reserve Chardonnay

## VARIETAL COMPOSITION

100% Chardonnay

## VINEYARD

For four generations, our family has been farming in the Yakima Valley (Washington's oldest established AVA). Our estate vineyard is situated along the anticlines of the Rattlesnake Mountains, which frame the Yakima Valley to the North. The original vines date back to 1968. Over the years, the vineyard has expanded and now includes 26 different wine grape varieties, spans over 860 acres, and is positioned within a 4 mile radius from the original World War II Airbase that once resided on our family farm.

This wine was sourced from our County Line Vineyard. This Chardonnay block is planted on a deep sandy loam soil, with a steep, 10% North slope. The vineyard is our highest site with an elevation of 1100 feet above sea level. It is adjacent to County Line road and Anderson Ranches, which is one of the largest and oldest family owned wheat operation in the state of Washington. The block is high enough and steep enough that it is virtually immune to Spring frost. This vineyard tends to slightly warmer yielding a slightly different set of flavor profiles to our other sites. The block was cropped 4.1 tons per acre.

## VINTAGE

After a timely bud break in April, the 2010 Spring & Summer were both unseasonably cool, creating stresses with many varieties. These reduced temperatures set harvest behind schedule by 14 days. Much needed warming from September to late October allowed for ripening and flavor development. Cool, wet weathers returned at the end of October creating a rush to finish what had already become a shortened harvest. Despite the challenges brought forth by Mother Nature, the 2010 vintage proves to have yielded fruit with great flavor profiles, lower alcohol concentrations, and exuberant acidity.

## WINEMAKING

The winemaking for the Chardonnay begins with a pre-sort to make sure only ideal clusters are vinified. The grapes then go straight to press as whole clusters. The juice is pumped to tank where it is settled for 48 hours before racking to a new tank to start fermentation. Fermentation is started in tank and is kept at 60 degrees until 10 brix. At that point, the wine is transferred to barrel where fermentation is completed. No malolactic fermentation occurs (which helps the wine to retain more acidity and make it food friendly). The Chardonnay is barrel aged in 100% once and twice used French oak. Once and twice used barrels help the wine retain more fruit on the nose. The barrels are stirred every two weeks to release creamy texture from the lees in the barrel. In late August, the wine is pumped to tank, blended, filtered and then bottled under screw cap in early September.

## WINE ANALYSIS

14.1% Alcohol  
3.43 pH  
9.675 TA

## RESIDUAL SUGAR

Dry

## BOTTLING DATE

September 1, 2011

## CASE PRODUCTION

214 cases



Hand-Crafted By Winemaker:

*Marion J. Miller*

**COLOR** Light golden straw.

**NOSE** Delicate aromas of citrus, lemon, and cream.

**PALATE** An elegant round mouthfeel with a medium body, generous fruit flavors, and fresh acidity.

**PEAK DRINKING** Now through 2015.