



AIRFIELD ESTATES

2010 Unoaked 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.

The Chardonnay was sourced from our Miller Vineyard. This vineyard block has a gentle West slope, deep well drained Warden Silty loam soil, and an elevation of approximately 915 feet above sea level. Planted in 1995, this block was originally trellised on a Smart Dyson configuration, however it was converted to a bilateral cordon in 2005. The targeted yield was 5 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 goals for this wine were fruit-focused aromatics and crisp acidity. This style is best achieved in a stainless steel tank to preserve fruitiness. The winemaking begins with a pre-sort to make sure only ideal clusters are vinified. After this, the grapes 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 throughout fermentation. The wine is fermented to the desired dryness and then SO₂ is added and the temperature is dropped to 40 degrees. After racking off of the yeast the wine is heat and cold stabilized. The wine is then filtered and bottled under screw caps in mid March.

WINE ANALYSIS

13.7% Alcohol
3.36 pH
10.65 TA

RESIDUAL SUGAR

Dry

BOTTLING DATE

March 15, 2011

CASE PRODUCTION

2,390 cases



Hand-Crafted By Winemaker:

Marion J. Miller

COLOR Clear, pale straw yellow.

NOSE Aromas of citrus and tropical fruit.

PALATE Crisp, dry, and refreshing with a nice round mouthfeel, vibrant acidity and zesty flavors of grapefruit and lemon-lime.

PEAK DRINKING Now through 2013.