



AIRFIELD

# 2007 Bombshell Red

**Vineyard:** The Bombshell is the synthesis of many of our estate vineyards coming together to produce one wine. Consisting of seven different varieties this wine pulls fruit from different corners of the vineyard. Fruit from our D, E, and J block are all brought together in this wine.

**Vinification:** All seven varieties in the bombshell were vinified separately. Small lot fermentations with BM45 yeast were kept at temperatures no greater than 82 degrees. Fermentations lasted 7-10 days. The wine was blended in spring of 2008 after two post malolactic rackings.

**Maturation:** This wine started out getting mostly neutral french oak barrels for the first six months. During the final four months about 40% of the wine was moved to french oak barrels for the remaining 4 months.

**Bottling:** The Bombshell Red was bottled on August 15th, 2008. A plate and frame filtration and a sterile filtration were used prior to bottling. A screwcap closure was applied.



<b>REGION</b>	Yakima Valley AVA, Washington
<b>VINTAGE</b>	Since I began making wine in 2003, my favorite vintage, hands down, was 2007. There are a lot of reasons for this including are brand new production facility, but in all honesty you could not ask for better weather. There were relatively few heat spikes throughout the season. From June through the middle of September temperatures seemed to consistently be in the low 90's and upper 80's. This brought on ripeness earlier than normal (about 7 days), yet cool nights maintained the acidity. There were no real detrimental rain events in the vintage because all of the whites had been picked before the arrival of the first fall showers.
<b>VARIETAL COMPOSITION</b>	50% Merlot, 32% Cabernet Sauvignon, 11% Syrah, 3% Malbec, 2% Sangiovese, 1% Cinsault, and 1% Counoise
<b>WINE ANALYSIS</b>	14.6 % alcohol 7.5 g/L TA 3.55 pH
<b>RESIDUAL SUGAR</b>	Dry
<b>CASES PRODUCED</b>	631 cases
<b>RELEASE DATE</b>	September 25, 2008

Hand-Crafted By Winemaker:

*Marion Z. Miller*

- COLOR** Dark purple red.
- NOSE** A delightful bouquet of red plums, perfume, and violet.
- PALATE** Round, smooth, & very approachable. Exhibits ripe fruit flavors of red plums & currants with subtle undertones of mocha & toasted oak.
- FOOD PAIRING** It pairs with a wide variety of foods. Try it with grilled meats, hamburgers, and pizza.
- PEAK DRINKING** Now through 2014.