



AIRFIELD

ESTATES

2018 DONALD D. MILLER



Travis Maple, Winemaker

TECHNICAL DATA

13.6% Alcohol
3.47 pH
6.0 g/L TA
139 Cases

Airfield Estates is a fourth generation family farm based in the Yakima Valley crafting a wide range of 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 2018 vintage was characteristic of Washington State with a mild winter and very hot summer. Temperatures in March and April were slightly above average, leading to bud break mid-April. A warm spring provided perfect growing conditions for the vines. Our meticulous viticultural practices allowed us to manage vigorous growth throughout the season so the plants reached optimal crop yield goals for each block. The hot summer allowed grapes to reach full maturity and ripeness levels far exceeding anything we saw in 2017 or 2016. White grape varietals received significant sun exposure creating bountiful aromatics with balanced acidity. The red grape varietals made wines that are luxurious with dark fruit aromas and silky tannins. The 2018 vintage will be one to enjoy for many years to come.

WINEMAKING

The 2018 Donald D Miller Chardonnay showcases the best Chardonnay our Estate Vineyard has to offer. These reserve blocks have been cropped to small yields to allow depth and concentrated flavors. Harvested at optimal maturity, the grapes were sent directly to the press as whole clusters for a very gentle pressing, after pressing the juice was cold settled for 48 hours, then sent directly to very exclusive French Oak barrels. Fermented and aged in a mixture of 500L puncheons and 228L barrels with 80% being new French Oak and 20% 2-year-old French Oak. The barrels were inoculated with a special yeast strain and had temperature ranges from 55-64 degrees allowing for a lengthy fermentation of about 4 weeks before alcoholic fermentation was completed. After Alcoholic Fermentation, the barrels were inoculated for Malo-Lactic Fermentation (MLF) and were closely monitored. The goal being able to complete MLF and to avoid the “buttery” characteristic. After MLF was seized, the wines had their lees stirred twice a month to build roundness and richness on the palate for about 4 months before being racked off the wine solids. Aged for 10 months before being stabilized and prepared for bottling.

TASTING NOTES

This wine offers intriguing layers of poached pears, white peaches, and baked apples with complex notes of marzipan, roasted marshmallow, and smoked cashews. The mouthfeel is rich, smooth, and balanced with nuances of sweet exotic spices on the finish.

