



# AIRFIELD

E S T A T E S

## 2019 BARBERA



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.0% Alcohol  
3.06 pH  
7.7 g/L TA  
99 Cases  
Vegan

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

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 2019 vintage started off with a mild winter, then out of nowhere, we saw record snow accumulations in late February that lasted until early March. Thankfully, this did not affect buds on the dormant grapes, but it did delay bud break by approximately 2 weeks, which had some residual affects on the overall ripening process. We did see a decent amount of heat accumulation, but the 2019 vintage will go down as a cooler vintage for Washington State. Our typically amazing Octobers was very trying for us with not just one but two freezing periods. The first frost was not very damaging, but then 9 days later we were hit very hard and saw considerable frost damage to all our grapes. As we are seasoned winemakers, we took this challenge head on and decided to purchase brand new state-of-the-art equipment including an optical sorter that would eject bad and damaged grapes before any of these grapes went into a fermenter or press. The new equipment worked wonders. Challenging vintages like 2019 really let you know as a winemaker what you are made of, and we at Airfield Estates not only took this challenge head on, but we excelled and the wines from this vintage are going to be more consumer-friendly with higher acidity and lower alcohols but the fruit aspect is exceptional.

### WINEMAKING

Hand harvested from our Estate Vineyard at optimal ripeness, the grapes were destemmed but not crushed, then sorted using our optical sorter. Barbera grapes are massive with fleshy like skins and lots of juice. Extraction on grapes of this nature, especially with high acidity must be taken with caution. The grapes were pumped into a small 2-ton fermenters and had very gentle handling during fermentation with only two punchdowns per day. After alcoholic fermentation was complete, the wine was removed from the skins and gently pressed before being placed into French Oak and inoculated for Malo-Lactic Fermentation. After Malo-Lactic Fermentation was completed, the barrels had their nature lees stirred twice a month for three months, this process help build roundness and naturally fines the wines at the same time. Aged in 100% 3-year-old French oak for 18 months, the choice to age in slightly used barrels pairs well with a wine of this nature as we want to maintain the wines bountiful red fruit driven profile while creating a creamy finish.

### TASTING NOTES

The 2019 Barbera is a very food-friendly wine showcasing bright acidity and a gorgeous array of red and dark fruits. Aromas of tart cherries and dried cranberry are layered with a hint of anise and peppercorn. The palate shows off flavors of sweet plum, red licorice and exotic spices followed by a light touch of toasted oak that finishes off with smooth tannins.

