



AIRFIELD ESTATES

2020 CHARDONNAY



Winemakers
Travis Maple & Marcus Miller

TECHNICAL DATA

13.5% Alcohol
3.5 pH
5.8 g/L TA
2,305 Cases
Bottled 5/25/21

*Produced in a Vegan Manner
(No animal byproducts used
in production of this wine)*

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 2020 vintage will go down as a very memorable year. The growing season was exceptional with a mild winter, warm spring, and moderate summer. Bud break occurred 2 weeks earlier than normal and veraison was well ahead of schedule too. Just as we were preparing for an early start to harvest, wild-fires in the Northwest created a thick cloud of smoke over Washington State. Concerns arose about exposure to smoke. Taking a cautious approach, we delayed harvest until the smoke cleared and conducted trials to determine the effect of smoke on our grapes. Fortunately, results showed no sign of smoke taint. Proximity to the source of smoke plays a big factor, and our vineyard was a long distance away. Overall, we have not seen any impact of smoke on the 2020 vintage. Another major event of this vintage was an early frost that occurred the second week of October. Our winemaking team worked tirelessly long hours leading up to the frost. By the time our vineyards had been impacted by the cold spell, our winery was stuffed with fermenting grapes and harvest was 95% complete. All remaining grapes were then hand-harvested and sorted with an optical sorter to remove any excessive M.O.G. or bad grapes. After our wines completed alcoholic fermentation, we were very pleased with the results. We at Airfield have another stunning vintage for you to enjoy. The 2020 wines showcase an abundance of ripe fruit aromatics, low tannin profiles, and exceptionally balanced finishes.

WINEMAKING

This wine displays the best of both worlds that Chardonnays from Washington State have to offer. 58% was fermented and aged in stainless steel and 42% in exclusive French oak (44% new French oak and 56% 2-6yr old French oak). Harvested in early October at optimal ripeness, the grapes were then sent directly to the press as whole clusters and pressed gently to maintain the fresh fruit and varietal characteristics. After settling out for 72 hours, the juice was sent to stainless steel tanks and to exclusive French oak barrels for fermentation. The stainless portion was fermented cool with temperatures maxing out at 60 degrees. The barrels were fermented around 60-65 degrees until dry. After fermentation, the barrels were inoculated for malolactic fermentation and closely monitored to ensure completion. Our main goal with malolactic fermentation was to complete the secondary fermentation but allow the wine to maintain its amazing fruit quality without abstracting it with "buttery tones." The stainless portion did not undergo any malolactic fermentation. The lees were stirred in barrels and in tank twice a month for three months to help with the mouthfeel and to make the wine rounder and more balanced. After aging in tank and barrel for 8 months, the wine was blended and then aged an additional month in concrete tank before bottling.

TASTING NOTES

The 2020 Chardonnay displays intriguing aromas of poached Asian pear, papaya, butterscotch, and smoked pecans. The wine enters the palate with a slightly creamy mouthfeel with secondary flavors of caramel apples, a touch of honeysuckle, crème brûlée, and hints of wet stones. The finish is smooth and well-balanced showcasing the perfect harmony of acidity, fruit, and oak. Enjoy now through 2026.

