



AIRFIELD

ESTATES

2021 SANGIOVESE ROSÉ



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

100% Sangiovese
12.9% Alcohol
0.55% Residual Sugar
3.35 pH
6.6 g/L TA
2,100 Cases
Bottled 2/09/22

*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 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

Our estate vineyard was established in 1968 and is situated along the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA. Today, we grow over 20 wine grape varieties spanning over 800 acres. Our vineyard has 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 2021 vintage will be recorded as one of the warmest in Washington State history. With a mild winter and a warm spring, we saw bud break during the second week of April, about 1-2 weeks earlier than average. Then in late June, we experienced a heat wave for approximately 6 weeks. During this time, we saw over 35 days of 100+ degree temperatures, with some daily highs nearing 118 degrees! This period of extreme heat began when the grapes were in a cluster and berry size development stage, causing grapes to stress out weeks before we vintners would prefer. Smaller berry size led to an overall 30% reduction in crop sizes for us. Nevertheless, the flavors that these smaller berries produced were phenomenal! We also saw rapid ripening at a pace we have not seen since 2015, and this created a very early start to harvest. By the end of August, we had brought in nearly 150 tons of sparkling wine grapes and Sauvignon Blanc grapes, hands down an August record for us at Airfield. By the end of September, we had crushed every white varietal, which was beneficial for us in winemaking as we could then give 100% of our attention to red varietals. October started off with nice warm temperatures and the pace of grape harvesting was going very well with ideal ripeness and exceptional quality. By the third week of October, we did see several freezing events causing our canopies to die. With only a limited amount of fruit remaining, it was easy for us to harvest the last remaining fruit before the end of October. In the end, the 2021 vintage made outstanding wine. Our white wines showcase bright fruit aromas with brisk acidity. Our red wines display dark fruit elements with structure and finesse. The wines created from 2021 will be age worthy and enjoyable in their youth and will be wines that will make a lasting impression.

WINEMAKING

Hand-harvested in late September during the cool, early morning hours, the grapes were sent directly to the press as whole clusters. Sangiovese grapes can extract a lot of color during pressing so managing our press extraction is critical to achieving our salmon like color in the wine. After pressing, the juice was cold settled, racked, and prepared for fermentation. Inoculated with a special yeast strain, the wine was fermented at a cool temperature of 58 degrees to retain the beautiful aromatics and flavors. Fermentation lasted for 26 days finishing with just a tiny amount of natural residual sugar (0.55% residual sugar) to help balance the wine out with its naturally high acidity. After fermentation was completed, the wine's lees were then stirred twice a month for two months to build roundness to the palate and naturally softening the wine. The wine was then stabilized, filtered, and prepared for bottling.

TASTING NOTES

Our 2021 Sangiovese Rosé displays aromas of fresh cranberry, raspberry jam, and watermelon. The palate is brisk with balanced acidity and lingering flavors of candied strawberry, cherry licorice, and crème d' cassis. The wine exits the palate with a vibrant mixed berry finish, showcasing its bright acidity and just a touch of natural residual sugar. Enjoy now through 2025 with optimal maturity around 2023.

