



# AIRFIELD

ESTATES

## 2021 DONALD D. MILLER



Travis Maple, Winemaker

### TECHNICAL DATA

13.3% Alcohol  
3.59 pH  
5.7 g/L TA  
132 Cases

*Produced in a Vegan Manner  
(No animal by-products 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 2021 vintage will be recorded as one the warmest in Washington State history. A mild winter and warm spring led to bud break during the second week of April – about 1 to 2 weeks earlier than average. In late June, we experienced a heat wave for approximately six weeks with over 35 days of 100+ degree temperatures and some daily highs nearing 118 degrees! This period of extreme heat began when the grapes were in a cluster/ berry size development stage causing the grapes to stress out weeks before we vintners would prefer. Smaller berry sizes led to an overall 30% reduction in crop size for us. Fortunately, the flavors that these smaller berries produced were phenomenal. The rapid ripening pace led to a very early harvest start. 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. October started 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, and our red wines are age-worthy displaying dark fruit elements with structure and finesse.

### WINEMAKING

Sourced from the best Chardonnay blocks that our estate vineyard has to offer, the vines were cropped to low yields for added depth and concentration of flavors. Harvested at optimal maturity in late September, the grapes were sent directly to the press as whole clusters for a very gentle pressing. After the juice was cold-settled for 72 hours, it was racked clean and sent directly to very exclusive French oak barrels for fermentation. The juice was inoculated with a special yeast strain and had temperature ranges from 55-64° F allowing for a lengthy fermentation of about 4 weeks. During malolactic fermentation, the wine was closely monitored to fully complete the process, yet avoid the “buttery” characteristics. Next, the lees were stirred twice a month for four months to build roundness and richness on the palate. Overall, the wine was aged for a total of 11 months in a mixture of 500L puncheons and 228L barrels with the final blend being 100% new French oak.

### TASTING NOTES

This small-batch, limited production Chardonnay displays concentrated aromas of candied peach and poached pears infused with butterscotch and a hint of honeysuckle. The palate is full, rich and creamy with evolving layers of nectarine, freshly baked brioche bread, marzipan, and smoked pecans. Crafted with balance and elegance, the wine exits the palate with soft acidity and a long, lingering finish of creamy toasted French oak notes. Enjoy now through 2030 with optimal maturity around 2027. Serve at 50-55 degrees.

