



# AIRFIELD

ESTATES

## 2021 SPITFIRE



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.1% Alcohol  
3.58 pH  
6.3 g/L TA  
297 cases

*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

Established in 1968, our estate vineyard was one of the first commercial vineyards in Washington State. Our first plantings were Riesling, Chardonnay, 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. With a mild winter and a warm spring, we saw bud break during the second week of April, about 1 to 2 weeks earlier than average. Then we experienced a heat wave in late June that lasted roughly six weeks with over 35 days of 100°+ temperatures and some daily highs nearing 118° Fahrenheit. 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 size for us. On the bright side, these smaller berries produced phenomenal flavors. We also saw rapid ripening at a pace last seen in 2015, creating 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, which was beneficial for us in winemaking as we could then give 100% of our attention to red varietals. 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. Our red wines display dark fruit elements with structure and finesse. The wines created in 2021 will be enjoyable in their youth but also age-worthy, making a lasting impression.

### WINEMAKING

Sourced from reserve tier blocks on our estate vineyard, the Sangiovese and Cabernet Sauvignon components were harvested separately at optimal maturity. Destemmed but not crushed, the grapes were sorted using an optical sorter before being pumped into small 2-ton fermenters. Our extraction for the Sangiovese portion of the blend was gentle, with punch-downs performed only 2-3 times per day to maintain the wine's beautiful red-fruit-driven flavors. A more aggressive approach was taken with the extraction of the Cabernet Sauvignon early on during fermentation before alcohol was prevalent. Once alcohol levels increased, we tapered off to maintain a lush profile and avoid the over-extraction of tannins. Both lots were fermented dry on the skins for 14 to 16 days. Next, the wine was drained, pressed, sent to barrels, and inoculated for malolactic fermentation. Once complete, each barrel had its lees stirred twice a month for 3 to 4 months. The lees stirring process helped create a rounder mouthfeel, enhancing the structure and naturally softening the wine. Each varietal was aged separately for ten months in various types of French oak before being blended and aged for an additional nine months. Total aging was 19 months in 100% French oak (45% new French oak, 40% 2-year-old French oak, and 15% neutral French oak).

### TASTING NOTES

This Super-Tuscan style blend of 66% Sangiovese and 34% Cabernet Sauvignon displays fascinating aromas of candied cranberry, raspberry preserves, tart pie cherry, and subtle notes of seared leather. Full-bodied with lush tannins and brisk acidity, it showcases lively secondary flavors of fresh pomegranate and cola interwoven with complex notes of smoked sandalwood. The finish is smooth and impeccably balanced, revealing a melody of red and dark fruit that gracefully fades on the palate. Enjoy now through 2036, with optimal maturity in 2032.

