



AIRFIELD
E S T A T E S

2022 DONALD D. MILLER



Travis Maple, Winemaker

TECHNICAL DATA

13.2% Alcohol
3.59 pH
5.8 g/L TA
108 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

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 2022 vintage in the Yakima Valley was a bit of a roller coaster. A mild winter extended into spring with early frost periods and winter-like conditions in April. The cool spring delayed bud break by a few weeks and caused delayed growth in the vineyard as we moved into summer. Each vineyard block was meticulously managed to ensure a ripe crop by harvest. We lowered clusters per vine and allowed for more sunlight exposure. By mid-July, temperatures finally started warming up and led to record growth in a short amount of time. Fortunately, warm summer temperatures extended into fall, helping to lengthen the growing season and allowing the grapes to continue to ripen. Harvest ended up being delayed approximately three weeks from a typical year. We gratefully did not experience any fall frost events, so the grapes had extended hang time on the vines to achieve optimal ripeness and excellent flavor development. Overall, the 2022 vintage displays ripe flavors, bountiful fruit aromas, and balanced acidity. The wines can be enjoyed in their youth, or they can cellar for many years to come.

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 early October, 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.

FOUNDERS SERIES

Part of our Founders Series of wines, this Chardonnay pays tribute to our grandfather, Donald Miller, who founded our estate vineyard in 1968.

TASTING NOTES

This small-batch, limited-production Chardonnay displays concentrated aromas of lemon cream and roasted pear with undertones of butterscotch and candied hazelnut. The palate displays a rich texture with evolving layers of poached peaches, honeysuckle, marzipan, and toasted marshmallow. Crafted with balance and elegance, the wine exits the palate with soft acidity and lingering notes of creamy, toasted French oak. Enjoy now through 2033, with optimal maturity around 2029. Serve at 50-55 degrees.

AirfieldWines



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