



AIRFIELD  
E S T A T E S

## 2022 BARBERA



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.2% Alcohol  
3.29 pH  
7.3 g/L TA  
154 Cases

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

### ABOUT US

Airfield Estates is a fourth-generation, family-owned and operated farm, vineyard, and winery in the heart of Washington's Yakima Valley. Our story begins with our great-grandfather, H. Lloyd Miller, a visionary who helped bring irrigation to the region – transforming the valley into the rich agricultural community it is today. While our roots are deeply grounded in farming, our name pays tribute to a unique chapter in our history. During World War II, part of our property served as a training site for Army Air Corps pilots, and a few of the original hangars still stand today. With the arrival of irrigation, our land flourished – once home to crops like corn, alfalfa, sugar beets, mint, and asparagus. Today, it's planted entirely to vineyards. We proudly craft 100% estate-grown wines that honor our heritage, our land, and the legacy that continues to evolve – one vintage at a time.

### OUR VINEYARD

Established in 1968, our estate vineyard stretches along the foothills of the Rattlesnake Mountains in the Yakima Valley AVA. Spanning approximately 800 acres, we grow over 20 wine grape varieties, each carefully managed for exceptional quality. The vineyard benefits from long sunny days, cool nights, and a lengthy growing season – ideal for developing balance, complexity, and vibrant flavor. Our well-draining silt loam soils, shaped by ancient floods, promote healthy vine growth and contribute to the distinctive character of our wines.

### VINTAGE

The 2022 growing season in the Yakima Valley was marked by a cool spring and delayed bud break, followed by a burst of growth in mid-summer as temperatures finally rose. We carefully managed yields to ensure full ripeness. A warm, extended fall provided ideal hang time, with no frost events, resulting in excellent flavor development. Although harvest ran about three weeks later than usual, the vintage produced wines with ripe fruit, balanced acidity, and great aging potential.

### WINEMAKING

Harvested at peak ripeness in late September from our estate vineyard, the Barbera grapes were destemmed (but not crushed) and sorted using our optical sorter. With large berries, fleshy skins, and high juice content, Barbera requires a gentle approach – especially due to its naturally high acidity. Fermentation took place in small 2-ton fermenters with just two light punchdowns per day to ensure balanced extraction. Post-fermentation, the wine was gently pressed and transferred to French oak barrels for malolactic fermentation. Following malolactic conversion, the wine remained on its lees, stirred twice monthly for three months to enhance texture and roundness. Overall, it was aged for 22 months in French oak (45% in 1 and 2-year-old barrels and 55% in 3-year-old barrels), striking a balance between oak influence and the preservation of vibrant red fruit. This wine reflects our commitment to precise vineyard management and thoughtful winemaking, showcasing how beautifully Washington State expresses this classic Italian varietal.

### TASTING NOTES

Our 2022 Barbera is a great example of how versatile Washington State is at growing wine grapes from around the world. A vibrant, medium to full-bodied expression of this classic Italian varietal, this Barbera opens with an enticing bouquet of Maraschino cherries, fresh raspberries, and candied cassis. The palate bursts with bright acidity, showcasing layers of pomegranate juice and blackberry jam, seamlessly woven with subtle notes of anise and toasted oak. Silky tannins and lively acidity carry through to a graceful finish, highlighted by a medley of red berry nuances and evolving tertiary flavors. Enjoy now through 2040, with optimal maturity expected around 2035.