



AIRFIELD
E S T A T E S

2022 DOLCETTO



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.8% Alcohol
3.75 pH
6.4 g/L TA
100 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

Sourced from our estate vineyard, the 2022 Dolcetto was crafted using our reserve tier protocol, which includes crop thinning to reduce yields and intensify flavor concentration. Harvested in late September at optimal ripeness, the grapes were 100% destemmed (not crushed), then optically sorted before being transferred to small 1-ton fermenters. Following a 48-hour cold soak, the must was inoculated with three carefully selected yeast strains—each chosen to enhance fruit expression, complexity, and varietal character. Compatibility among the strains was essential in achieving a balanced, reserve-quality wine. A mix of extraction techniques, including gentle punch-downs morning and evening, ensured structure without over-extraction. Fermentation lasted about 13 days, with temperatures maintained below 86°F. After fermentation, the wine was gently pressed and transferred directly to French oak barrels for malolactic fermentation. Lees were stirred twice monthly for three months to build texture and naturally soften the wine. Aged for 22 months in 100% 2–3-year-old French oak, the wine retains its vibrant aromatics and purity of fruit, with subtle oak influence contributing to a smooth, creamy finish.

TASTING NOTES

Our 2022 Dolcetto is a perfect example of Washington State's versatility in growing grape varieties from around the world. This medium-bodied red is both approachable and food-friendly, bursting with jammy red fruit and vibrant acidity. Aromas of raspberry purée and crème de cassis mingle with juicy cherry notes, while the lush palate reveals layers of dried cranberry, fresh fig, and a subtle touch of eucalyptus. The silky, smooth finish invites immediate enjoyment, though it will age beautifully through 2037, with peak potential around 2032.