



AIRFIELD  
E S T A T E S

## 2022 HELLCAT



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.4% Alcohol  
3.98 pH  
5.1 g/L TA  
417 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, 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 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

Each element of our 2022 Hellcat is sourced from our Estate Vineyard in the Yakima Valley AVA, specifically from Reserve Tier-designated blocks. The Tempranillo was harvested in late September and fermented in a concrete tank, while the Syrah was picked mid-October and fermented in small 2-ton fermenters. Both varietals underwent a similar extraction process: a 3-day cold soak, followed by inoculation with special yeast strains. To achieve optimal extraction without over-extracting, we aimed to reach peak extraction by 9-10% alcohol and then shifted to a gentler approach. After fermenting to dryness on the skins, each lot was drained, and remaining grapes were gently pressed. The wines were then transferred to a selection of French oak barrels for malolactic fermentation. Once this process was complete, we stirred the lees in each barrel twice a month for three months, adding a natural fining effect that enhances roundness and softness on the palate. Given the blend's naturally high pH and low acidity, we took extra care during aging, topping each barrel twice a month and monitoring the wine's chemistry to maintain its integrity. Aged for 21 months in French oak—45% new, 30% two-year-old, and 25% neutral—this wine was then returned to a concrete tank for one final month before bottling.

### TASTING NOTES

Our 2022 Hellcat is a full-bodied, Spanish-style blend of 64% Tempranillo and 36% Syrah, showcasing dark blue-fruit aromatics and a smooth, silky texture. Rich notes of blueberry jam and huckleberry intertwine with layers of dried boysenberry, accented by hints of black truffle and charred cedar. A plush, rounded mouthfeel reveals flavors of sweet plum and subtle black olives, evolving into deeper tones of blackberry purée, smoky, peppered meats, and a hint of wet stone. The finish is remarkably smooth and lasting, with silky tannins and perfectly integrated oak. Enjoy now through 2038, with optimal maturity anticipated in 2032.