



AIRFIELD
E S T A T E S

2022 PETIT VERDOT



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.2% Alcohol
3.49 pH
7.0 g/L TA
126 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

Our Petit Verdot hails from select reserve-tier blocks of our estate vineyard. These blocks are carefully managed to produce smaller yields, enhancing ripeness and flavor concentration. Harvested in early October at optimal maturity, the grapes were destemmed, optically sorted, and transferred to small fermenters. After a 48-hour cold soak, fermentation was initiated using a chosen yeast strain, with a balanced extraction protocol combining aerated pump-overs and gentle punch-downs to maximize complexity while preserving acidity and tannin integrity. The wine remained on skins for 15 days before being drained and gently pressed, then transferred to French oak barrels (40% new and 60% second-use) for 22 months of aging. Lees were stirred bi-monthly during the first three months to enhance mouthfeel and structure. The exclusive use of French oak adds layered complexity while preserving the varietal's vibrant fruit profile.

TASTING NOTES

Our 2022 Petit Verdot is a bold, full-bodied wine with an inky black hue and densely concentrated layers of dark fruit. Aromas of candied cherry, blackberry, and black cassis intertwine with savory notes of dried black tea leaves. The palate is lifted by vibrant acidity, revealing rich flavors of black cherry juice, ripe plum, and a subtle hint of graphite. Refined tannins provide a round, structured mouthfeel, leading to a long, balanced finish with nuances of toasted oak. Enjoy now or cellar through 2039, with peak maturity anticipated around 2033.