AIRFIELD
ESTATES

2023 BOMBSHELL RED



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA
14.2% Alcohol
3.80 pH
5.7 g/L TA
1,197 cases produced

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

ABOUT US
Airfield Estates is a fourth-generation family farm in the Yakima Valley dedicated to cultivating premium grapes and crafting exceptional estate-grown wines. Our family has farmed this region for decades, playing a key role in bringing irrigation to the valley and helping shape it into one of Washington's premier winegrowing areas. Named in honor of the World War II flight school that once operated on our property, our winery carries forward this meaningful part of our history.

VINEYARD
Established in 1968, our estate vineyard stretches along the foothills of the Rattlesnake Mountains in the Yakima Valley AVA. Spanning roughly 800 acres, our vineyard is home to over 20 wine grape varietals rooted in silt-loam soils deposited by ancient glacier floods. Warm sunny days, cool nights, and a long growing season provide ideal conditions for producing well-balanced, world-class wines. Guided by generations of care for the land, our wines reflect our stewardship, meticulous vineyard management, and the exceptional terroir of Washington State.

VINTAGE
The 2023 vintage in Washington State was what we like to call a "normal" year. A mild winter gave way to a cool early spring, followed by record-high temperatures in mid-April that jump-started vine growth. Steady spring weather allowed for healthy development and well-balanced crop loads. June and July brought intense heat (among the hottest on record) accelerating ripening and leading to slightly lower natural acidity. Despite the rapid pace, 2023 produced an exceptional vintage. The whites are vibrant with tropical fruit and crisp acidity, while the reds show depth, dark berry flavors, refined tannins, and great aging potential.

WINEMAKING
Our 2023 Bombshell was crafted from varietals sourced entirely from our estate vineyard. Each component was selected from blocks that best expressed its character, with the intention of creating a blend defined by concentrated dark-fruit aromas, balanced oak integration, and soft, approachable tannins. The grapes were harvested at optimal ripeness in late October, sorted using an optical sorter, and then transferred to fermenters of varying sizes. A 48-hour cold soak preceded inoculation with multiple yeast strains. Early in fermentation, we applied assertive extraction to build color and primary fruit intensity, then shifted to gentler techniques as alcohol levels rose to avoid excessive tannin pickup and maintain overall balance. After primary fermentation, each lot was racked into a combination of new and neutral French oak and inoculated for malolactic fermentation. Lees were stirred twice monthly for three months to enhance structure, roundness, and mouthfeel. The final blend was aged for 20 months in 100% French oak, composed of 20% new barrels, 45% one- to three-year barrels, and 35% neutral barrels. The result was a blend in which each component contributed to a fruit-driven, well-balanced, and seamlessly textured wine.

TASTING NOTES
Our 2023 Bombshell is a signature blend of 39% Merlot, 39% Syrah, 20% Cabernet Sauvignon, and 2% Grenache. It opens with inviting aromas of dark berries that evolve, revealing notes of sweet baker's chocolate, red cassis, vanilla, and mocha. The palate is full-bodied, supple, and seamless, offering flavors of candied plum, smoked fig, and concetrated berry compote. Soft tannins create an exceptionally smooth finish, while a touch of French oak spice adds depth and definition to the generous fruit profile. Enjoy now through 2036, with optimal maturity expected around 2031.