



AIRFIELD

ESTATES

2023 CHARDONNAY



Winemakers
Travis Maple & Marcus Miller

TECHNICAL DATA

13.1% Alcohol
3.59 pH
5.8 g/L TA
1,809 Cases

*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 a long history of farming in this region, playing a key role in bringing irrigation to the valley and helping establish it as a premier wine-growing area. True to its name, Airfield Estates has deep-rooted ties to aviation—part of our property once served as a World War II training base for Army Air Corps pilots. The courage and commitment of those pilots continue to inspire us as we honor their legacy through our wines.

VINEYARD

Established in 1968, our estate vineyard lies along the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA. Spanning over 800 acres, we cultivate more than 20 wine grape varieties, thriving in well-draining silt loam soils deposited by ancient floods. These soils, combined with a long growing season, abundant sunshine, and cool evening temperatures, create the perfect conditions for crafting well-balanced, world-class wines. With breathtaking views of Mount Rainier and Mount Adams, our vineyard showcases the exceptional terroir of Washington State.

VINTAGE

The 2023 vintage in Washington State was what we like to call *normal*. A mild winter transitioned into a cool early spring, followed by record-high temperatures in mid-April that awakened the vines around the third week of the month. Spring temperatures remained moderate, fostering steady vineyard growth. Through meticulous vineyard management, we controlled the rapid development and achieved optimal crop loads. June and July brought intense heat, ranking among the hottest on record for Washington State. The heat accelerated the ripening process, leading to veraison arriving 2–3 weeks earlier than usual and, in turn, slightly low acidity levels. Despite the rapid ripening, 2023 delivered an exceptional vintage. The grapes reached remarkable ripeness, producing wines with outstanding flavor profiles. Our white wines shine with vibrant tropical fruit and balanced, crisp acidity, while the reds exhibit depth and finesse—showcasing dark berry flavors, refined tannins, and a structure that allows for both early enjoyment and long-term cellaring.

WINEMAKING

Our 2023 Airfield Chardonnay beautifully showcases the best of Washington State's Chardonnay, striking a perfect balance between freshness and richness. Crafted from 60% stainless steel-fermented Chardonnay and 40% fermented and aged exclusively in French oak (21% new and 79% seasoned 2 to 6-year-old oak), this wine reflects both purity of fruit and elegant complexity. Harvested at optimal ripeness in early October, the grapes were gently whole-cluster pressed to preserve their vibrant character. The juice settled for 72 hours before fermentation: 60% in stainless steel at a cool 60°F to retain crisp acidity and 40% in French oak barrels at 60–65°F for depth and texture. The barrel-aged portion underwent malolactic fermentation, carefully monitored to enhance mouthfeel while maintaining bright fruit expression, avoiding excessive buttery notes. Meanwhile, the stainless-steel portion retained its fresh, varietal purity. Lees stirring in both barrel and tank occurred twice monthly for three months to add roundness and structure. Overall, the wine was aged for eight months in a combination of stainless steel and oak, then blended and given an additional month in concrete tanks – imparting layered complexity and lifted fruit notes. The result is a beautifully balanced Chardonnay with depth, elegance, and a vibrant finish.

TASTING NOTES

Our 2023 Airfield Chardonnay opens with inviting aromas of fresh golden pear, spiced apple butter, and roasted almond. A silky, slightly creamy mouthfeel unfolds on the palate, showcasing a harmonious balance of acidity with flavors of caramelized apples, golden raisins, and marzipan. The finish is elegant, featuring delicate notes of toasted oak, a hint of minerality, and lingering impressions of stone fruit. Enjoy now through 2031, with optimal maturity anticipated in 2028. Serve chilled at 50–55°F for the best experience.

AirfieldWines



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