



AIRFIELD

ESTATES

2023 DONALD D. MILLER



Travis Maple, Winemaker

TECHNICAL DATA

13.1% Alcohol
3.55 pH
5.6 g/L TA
154 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 and winery located in the Yakima Valley AVA of Washington State. Our estate vineyard, established in 1968, spans 830 acres and showcases over 20 distinct wine grape varieties. Located at the base of the Rattlesnake Mountains, our vineyard offers breathtaking views of both Mount Rainier and Mount Adams. These sun-kissed slopes benefit from a long growing season, extended summer daylight, and cool evenings—ideal conditions that result in well-balanced, world-class wines.

FOUNDERS SERIES

A tribute to our grandfather, Donald Miller—the founder of our estate vineyard—this limited-production Chardonnay honors the legacy of our family farm. Sourced from select reserve-tier blocks, it is handcrafted to showcase exceptional balance, richness, and depth. Elegant and expressive, this wine reflects the dedication and vision that shaped Airfield Estates.

VINEYARD

Our estate vineyard was established in 1968 and is situated along the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA. Today, we grow over 20 wine grape varieties spanning over 800 acres. Our vineyard has 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 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) speeding up ripening and leading to slightly lower 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

Crafted from the finest Chardonnay blocks of our estate vineyard, this limited-production wine reflects meticulous vineyard management focused on low yields and concentrated fruit expression. Harvested at optimal ripeness in early October, the grapes were whole-cluster pressed, followed by a 72-hour cold settling period. The clarified juice was then racked to 100% new French oak 500L puncheons for fermentation and aging. A select yeast strain was used to initiate fermentation, maintained at 55–64°F to allow for a slow, extended fermentation over approximately four weeks. Afterward, the wine underwent malolactic fermentation under close supervision to ensure completion without developing excessive buttery notes. Lees stirring was performed bi-monthly over four months to enhance texture, mouthfeel, and complexity. The wine was aged on lees for a total of 11 months before final racking, stabilization, and bottling preparation.

TASTING NOTES

The 2023 Donald Miller Chardonnay is a finely balanced, medium-bodied wine with expressive aromas of poached pear, lemon curd, and salted butterscotch, accented by subtle notes of roasted pecan. The palate is rich and layered, revealing flavors of peach nectar and honeycomb, with delicate touches of marzipan and toasted marshmallow. A soft, well-integrated acidity provides freshness and lift, while creamy French oak lingers on the finish. Best enjoyed now through 2038, with peak maturity expected around 2032. Serve slightly chilled at 50–55°F.

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