



AIRFIELD

ESTATES

2023 BARBERA



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA

13.9% Alcohol
3.29 pH
7.4 g/L TA
69 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

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), 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 Barbera represents only a small portion of our estate vineyard (¼ acre), farmed specifically for a high-end reserve-tier wine. Harvested at peak ripeness in early October, the grapes were destemmed without crushing and optically sorted. Known for their fleshy skins and abundant juice, Barbera requires careful extraction due to its naturally high acidity. The fruit was transferred to a small 2-ton fermenter and underwent gentle fermentation with two punch-downs daily. After alcoholic fermentation, the wine was separated from the skins, delicately pressed, and transferred to French oak barrels, where it was inoculated for malolactic fermentation. Upon completion, the lees were stirred twice monthly over three months to enhance roundness and support natural fining. The wine was matured for 22 months in a combination of 40% one- and two-year-old French oak and 60% three-year-old French oak barrels, preserving its vibrant red fruit while achieving a balanced finish that complements, rather than dominates, the wine’s flavors and aromas. This wine reflects our commitment to precise vineyard management and highlights Washington State’s suitability for cultivating premium varieties from diverse origins.

TASTING NOTES

Our 2023 Barbera is a medium-bodied Italian varietal showcasing an elegant spectrum of red and dark fruit. The bouquet reveals notes of pie cherry, raspberry compote, and red licorice. On the palate, vibrant acidity is complemented by flavors of pomegranate, blackberry jam, and anise, with subtle hints of eucalyptus and strawberry preserves. The finish highlights the wine’s lively acidity and refined tannins, with lingering layers of red berry complexity. This wine is recommended for enjoyment now through 2043, with optimal maturity anticipated around 2037.