



AIRFIELD

ESTATES

2023 BLANC DE NOIRS



Winemakers
Travis Maple & Marcus Miller

TECHNICAL DATA

12% Alcohol
3.06 pH
10.2 g/L TA
6.5 g/L Dosage (0.65% R.S.)
14-month Tirage
703 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 farm, vineyard, and winery located in the heart of Washington's Yakima Valley. Our story began with our great-grandfather, H. Lloyd Miller—a visionary who established our farm and played a key role in bringing irrigation to the region, helping transform the valley into the rich agricultural community it is today. While our roots are firmly planted in farming, our name honors a unique chapter in our history. During World War II, part of our property served as a training base for hundreds of Army Air Corps pilots, and a few original hangars still stand as a tribute to that era. With the arrival of irrigation, our land flourished with a variety of crops, including corn, alfalfa, sugar beets, mint, and asparagus. Today, it's fully dedicated to vineyards, and we proudly produce 100% estate-grown wines that reflect our heritage, celebrate our land, and carry our legacy forward—one vintage at a time.

OUR VINEYARD

Established in 1968, our estate vineyard stretches across 800 acres along the foothills of the Rattlesnake Mountains in the Yakima Valley AVA. We grow over 20 wine grape varieties, each block carefully managed for exceptional quality. Long, sunny days and cool nights create ideal conditions for flavor development, while our ancient, well-draining silt loam soils—shaped by the Missoula Floods—promote healthy vine growth and add distinctive character to our wines.

VINTAGE OVERVIEW – 2023

The 2023 vintage in Washington State is what we like to call “normal.” A mild winter gave way to a chilly start to spring. By mid-April, record-high temperatures caused the vines to come to life around the third week of the month. Spring temperatures remained average, supporting healthy vineyard growth. Meticulous management of our vineyard blocks allowed us to control the rapid development and achieve our targeted crop loads. June and July were extremely hot—among the hottest on record for Washington State. We observed veraison fairly early in July, about 2–3 weeks ahead of schedule. This early heat led to rapid ripening, which often results in lower acid levels. While 2023 brought some of the lowest acidity we've seen in years, it's easily balanced in the cellar. Overall, the 2023 vintage stands out as truly exceptional. The grapes harvested this season were among the ripest we've seen in years. Flavors are vibrant—our white wines showcase bright tropical fruits with brisk, balanced acidity, while the red wines are robust yet elegant, with finesse and structure. Concentrated dark berry flavors and refined tannins will produce world-class wines that can be enjoyed young or aged gracefully for years to come.

WINEMAKING

Crafted in the traditional Méthode Champenoise, our 2023 Blanc de Noirs is a brut sparkling wine made from a blend of 85% Pinot Noir, 11% Pinot Meunier, and 4% Chardonnay, all sourced from our estate vineyard. The grapes were hand-harvested in early September at 19.9 to 20.2° Brix to preserve naturally high acidity—ideal for sparkling wine production. Whole clusters are gently pressed to extract juice while limiting skin contact, resulting in a golden hue rather than a rosé tint. After cold settling for four days, the juice is racked off the lees and fermented in stainless steel at 60–62°F, preserving delicate aromatics. Following primary fermentation, the wine was stabilized, underwent polish filtration, and aged in stainless steel for about a month. At bottling, secondary yeast and nutrients were added to initiate traditional secondary fermentation in bottle. During tirage, bottles were riddled monthly for 14 months to integrate the lees and develop complexity. The wine then rested neck-down for one month to collect sediment before disgorgement. The wine is then finished with a dosage of 6.5 g/L (a sweetened mixture of wine and sugar) and sealed with a traditional sparkling wine cork and wire cage.

TASTING NOTES

Made in the time-honored Méthode Traditionnelle, our 2023 Blanc de Noirs is a brut cuvée that showcases a golden straw hue and expressive aromas of ripe pear, apple butter, and freshly baked brioche. The palate is vibrant and richly layered, offering flavors of stone fruit, crème brûlée, and a touch of smoked cashew. Fine, persistent bubbles lift the wine's natural acidity, delivering an elegant texture and beautifully balanced structure. A dry, refined entry gives way to notes of baked apple, marzipan, and toasted hazelnut, leading to a clean, refreshing finish. Enjoy now through 2037, with optimal maturity anticipated in 2033.

