



AIRFIELD

E S T A T E S

2023 DOLCETTO



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.6% Alcohol
3.71 pH
6.0 g/L TA
70 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 one of Washington's premier winegrowing regions. 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 varietals, 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 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

Sourced from our estate vineyard and farmed to reserve-tier standards, this Dolcetto is grown with lower yields to heighten flavor concentration and aromatic intensity. Harvested in early October at peak ripeness, the fruit was fully destemmed (without crushing), optically sorted, and then transferred to small-format fermenters. After a 48-hour cold soak, fermentation began using three complementary yeast strains, each chosen for fruit expression, complexity, or varietal character, ensuring balance and depth. Extraction techniques were balanced, including gentle punch-downs twice daily to promote phenolic development. Fermentation spanned approximately 13 days, with temperatures maintained below 86°F. Post-fermentation, the grapes were gently pressed and transferred directly to French Oak barrels for malolactic fermentation. Upon completion, lees stirring was conducted twice monthly for 3 months, promoting a rounder mouthfeel and a natural softening of the wine. Overall, the wine was aged for 22 months in 100% 2-3-year-old French Oak, allowing the varietal's exotic aromatics to shine while achieving a creamy, integrated finish without excessive oak influence.

TASTING NOTES

Our 2023 Dolcetto underscores Washington's versatility with Italian varietals, offering a medium-bodied, food-friendly profile with aromas of sweet plum, raspberry preserve, and blackberry compote. The palate reveals cherry juice, subtle red licorice, and savory roasted herbs, all lifted by vibrant acidity and a smooth, silky finish. Enjoy now through 2038, with peak maturity around 2034.