



# AIRFIELD

ESTATES

## 2023 HELLCAT



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.3% Alcohol  
3.92 pH  
5.3 g/L TA  
233 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

Established in 1968, our estate vineyard was one of the first commercial vineyards in Washington State. Our first plantings were Riesling, Gewürztraminer, and Cabernet Sauvignon. Over the years, we have expanded to over 20 varieties spanning approximately 830 acres. Nestled on the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA, our vineyard has one of the most 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 can be described as typical for the region. The growing season began with a mild winter followed by a cooler start to spring. By mid-April, record high temperatures triggered early vine activity around the third week of the month. Spring conditions soon stabilized, allowing for healthy vineyard development, and careful vineyard management helped achieve optimal crop loads despite the rapid early growth. June and July brought unusually high temperatures—among the hottest on record in Washington—which advanced veraison by approximately two to three weeks. This accelerated ripening resulted in naturally lower acidity in the grapes, which was addressed during the winemaking process. Overall, 2023 is considered an exceptional vintage, producing notably ripe fruit. Wines from this harvest show excellent quality, with white wines displaying vibrant tropical fruit notes balanced by bright acidity, and red wines offering robust structure, refined tannins, and expressive dark berry flavors. These wines are expected to be enjoyable upon release while also possessing strong aging potential.

### WINEMAKING

All components of our 2023 Hellcat originate from Reserve Tier blocks within our Estate Vineyard in the Yakima Valley AVA. The Tempranillo was selectively harvested in late September and fermented in concrete tanks, while the Syrah, harvested in mid-October, was fermented in small two-ton fermenters. Both varieties underwent the same extraction protocol, beginning with a three-day cold soak followed by inoculation with specialized yeast strains. Extraction was maximized prior to reaching 9–10% alcohol, after which a more restrained approach was employed to prevent over-extraction. Fermentation continued on the skins until dryness, after which each lot was drained and gently pressed. The wines were then transferred to a curated selection of French oak barrels for malolactic fermentation. Following completion, the barrels were stirred twice monthly for three months to enhance texture and provide natural fining. Due to the blend's naturally elevated pH and lower acidity, the wine was carefully monitored throughout maturation to ensure stability and balance. Barrels were topped bi-monthly and regularly evaluated for quality and consistency. The wine matured for 22 months in French oak barrels (50% new, 20% two-year-old, and 30% neutral) before spending an additional month in concrete prior to bottling preparation.

### TASTING NOTES

Our 2023 Hellcat is a sophisticated, full-bodied blend of Tempranillo and Syrah crafted in a Spanish style. Aromas of dark blue fruit lead into notes of fresh blueberry, plum juice, and boysenberry jam, accented by hints of orange oil, smoked truffle, and seared cedar. The palate is velvety and rounded, revealing layers of cassis, cocktail olives, blackberry purée, and peppered smoked meats with a touch of minerality. Well-integrated oak, silky tannins, and restrained acidity carry through to a long, creamy finish. Enjoy now through 2039, with optimal maturity around 2035.