



AIRFIELD

E S T A T E S

2023 MALBEC



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.2% Alcohol
3.68 pH
6.1 g/L TA
271 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 varieties, 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

Our 2023 Malbec comes from reserve-tier blocks at our estate vineyard that are carefully managed for low yields to enhance ripeness and flavor concentration. Harvested in mid-October at optimal maturity, the grapes were hand-sorted with our optical sorter, destemmed (not crushed), and transferred to concrete tanks for a 48-hour cold soak before fermentation with a selected yeast strain. Fermenting in concrete helped foster a fuller mouthfeel, heightened aromatics, and subtle mineral tones. Gentle, extended aerated pump-overs were employed to extract the Malbec's depth of flavor while maintaining a balanced tannin structure and natural acidity. After 13 days on the skins, the wine was gently pressed and moved to custom French oak barrels crafted in Chile. For the first three months of its 22-month aging period, the lees were stirred bi-monthly to enhance roundness and soften texture. The final blend was aged in 67% new French oak and 33% 2–3-year-old French oak before bottling preparation.

TASTING NOTES

Our 2023 Malbec is full-bodied, dark, and concentrated, offering aromas of blackberry jam, black currant, and fresh plum accented by nuances of seared pinewood. The palate is smooth and expressive, brimming with dark fruit layered with juniper berry, smoked caramel, and a touch of white pepper. French oak maturation imparts balance and finesse, leading to an elegant, enduring finish. Best enjoyed now through 2039, with peak maturity anticipated around 2034.