



AIRFIELD
E S T A T E S

2023 Old Vine Chardonnay



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.4% Alcohol
3.59 pH
5.7 g/L TA
25 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

Nestled along the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA, our estate vineyard spans over 800 acres and cultivates more than 20 wine grape varieties. With breathtaking views of Mount Rainier and Mount Adams, these sunny slopes benefit from a long growing season, abundant summer daylight, and cool evenings – ideal conditions for producing well-balanced, world-class wines. This Chardonnay hails from the very first planting of our estate vineyard, with only 132 cherished vines remaining. Planted in 1968, this block produces a wine that is both rich and elegant, embodying the finesse of Washington State with the depth and weight reminiscent of Montrachet. The remarkable health and quality of these vines, even after more than five decades, reflect the meticulous care and dedication we bring to our vineyard. Old vines naturally yield smaller crops, and for these treasured vines, the harvest was just enough to fill a single barrel. With vibrant flavors of stone fruits and citrus shining through, we knew this exceptional fruit deserved to stand on its own.

VINTAGE

The 2023 vintage in Washington state is what we like to call normal. A mild winter gave way to a chilly start to Spring. We saw record-high temperatures by mid-April, causing the vines to come to life around the 3rd week of April. Spring temperatures were average, creating nice growth in the vineyard. Meticulous management of our vineyard blocks allowed us to manage the rapid growth and achieve our targeted crop-load sizes. June and July were very hot, one of the hottest on record for Washington State. We saw veraison fairly early in July, about 2-3 weeks earlier than usual. Having such a hot start to summer led to rapid ripening. When grapes ripen too fast, we see lower acid levels. Seeing some of the lowest acid levels in years isn't a big issue as it is easily corrected in the cellar. Overall, the 2023 vintage stands out as truly exceptional. The grapes we harvested during this season were among the ripest we've witnessed in years. The flavors are amazing from this vintage – our white wines showcase bright tropical fruits with balanced, brisk acidity, and the red wines are robust yet elegant and finesse in structure. Dark berry flavors with refined tannins will create world-class wines from this vintage, which can be enjoyed in their youth or have the ability to cellar for many years.

WINEMAKING

Harvested at optimal maturity in early October, the Chardonnay grapes were gently whole-cluster pressed and settled in tank for 72 hours. The juice was then transferred to an exclusive 228L French oak barrel for fermentation and aging. Alcoholic fermentation lasted 26 days, carefully maintained at temperatures below 62°F. Following fermentation, the wine underwent malolactic fermentation (MLF), with weekly lees stirring to enhance texture while preventing diacetyl (buttery) development. Once MLF was complete, lees stirring continued biweekly for three months. The wine was aged for 12 months in 100% new French oak, with regular racking and topping to ensure perfect maturation before bottling.

TASTING NOTES

Crafted from our estate's oldest vines, planted in 1968, this Chardonnay celebrates our vineyard's rich heritage and exceptional quality. Medium-bodied and vibrant, it showcases aromas of poached pear, golden raisins, and apple butter, complemented by notes of orange blossom, lemon chiffon, and roasted macadamia. On the palate, zesty citrus flavors are layered with toasted marshmallow, creamy marzipan, and subtle hints of French oak and minerality. Its vibrant acidity balances a rich, luxurious mouthfeel, delivering a fresh, complex, and harmonious experience. Enjoy now through 2034, with optimal maturity in 2030. Serve slightly chilled for the best enjoyment.