



AIRFIELD
E S T A T E S

2023 PETIT VERDOT



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA

100% Petit Verdot
14.3% Alcohol
3.42 pH
6.8 g/L TA
175 Cases

*Produced in a Vegan Manner
(No animal byproducts used)*

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 is considered typical. A mild winter transitioned into a cold start to spring, but by mid-April, record-high temperatures caused the vines to begin growing around the third week of the month. Average spring temperatures then supported steady vineyard growth, while careful vineyard management helped control growth rates and achieve the desired crop loads. June and July brought some of the hottest temperatures on record in Washington State, leading to earlier-than-usual veraison in July. The hot summer accelerated ripening and resulted in lower acidity levels, which were easily adjusted in the cellar. Overall, the 2023 vintage was notable for producing some of the ripest grapes seen in years. The wines offer pronounced flavors, with tropical fruit and balanced acidity in the whites and refined structure, dark berry flavors, and well-developed tannins in the reds, making them suitable for aging or immediate enjoyment.

WINEMAKING

Our 2023 Petit Verdot originates from Reserve-tier blocks within our Estate Vineyard in the Yakima Valley. These blocks are carefully managed to produce smaller crops with greater ripeness and concentrated flavors. Harvested in mid-October, the grapes were destemmed, optically sorted, and cold-soaked for 48 hours before fermentation. A combination of aerated pump-overs and gentle punch-downs developed complex flavors while maintaining balanced tannins and natural acidity. After 14 days on the skins, the wine was gently pressed and aged for 22 months in 60% new and 40% two-year-old French oak. Lees stirring during the first three months softened the wine and enhanced its roundness and structure, while French oak added complexity without overpowering its abundant fruit aromatics.

TASTING NOTES

Our 2023 Petit Verdot is full-bodied, with an inky-black color and concentrated dark fruit flavors. This food-friendly wine offers aromas of black tea leaves, blackberry jam, and black cassis layered with seared cedar. Vibrant acidity lifts notes of black cherry, sweet prune, and graphite on the palate. Refined tannins add roundness, balancing the acidity and leading to a structured, lingering finish with hints of savory toasted oak and baking spice. Enjoy now through 2040, with peak maturity expected around 2035.