



AIRFIELD

ESTATES

2023 SPITFIRE



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.0% Alcohol
3.62 pH
6.5 g/L TA
459 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

This blend was crafted exclusively from reserve-tier blocks of Sangiovese and Cabernet Sauvignon from our estate vineyard. Each lot was harvested at peak ripeness, destemmed without crushing, and precision-sorted prior to fermentation. The Cabernet Sauvignon portion was fermented in small 2-ton vessels, while the Sangiovese underwent fermentation in concrete tanks. Extraction was carefully tailored to each component. Sangiovese received light, aerated pump-overs to preserve vibrant red fruit, while Cabernet Sauvignon began with a more robust regimen that tapered as fermentation progressed, ensuring fine tannin integration and a plush texture. Both varieties were fermented dry on skins for 12–15 days before pressing and transferred to French oak. Malolactic fermentation followed, with bi-monthly lees stirring for 3–4 months to enhance structure, mouthfeel, and natural softness. Each varietal matured separately for 10 months in French oak before blending and an additional 12 months of élevage. In total, the wine spent 22 months in French oak, comprised of 40% new, 55% two-year-old, and 5% neutral barrels.

TASTING NOTES

Our 2023 Spitfire is a finely structured Super Tuscan-style blend of 55% Sangiovese and 45% Cabernet Sauvignon. Aromas of cranberry jam, maraschino cherry, and red cassis unfold with subtle hints of sandalwood. The palate is vibrant, driven by bright acidity and layered with flavors of pomegranate, raspberry, cola, and a touch of salted toffee. Supple tannins extend into a long, balanced finish, making this wine enjoyable now through 2040, with peak maturity anticipated around 2035.