



AIRFIELD

ESTATES

2023 TEMPRANILLO



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.7% Alcohol
3.91 pH
5.5 g/L TA
97 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

Crafted from reserve-tier grapes grown in our estate vineyard, the Tempranillo was harvested at optimal ripeness in late September. The fruit was destemmed without crushing, carefully sorted using optical technology, and transferred to concrete tanks. After a 72-hour cold soak, the must was warmed and inoculated with a proprietary yeast strain. Fermentation in concrete enhances aromatic lift, palate tension, and overall complexity while providing ideal temperature stability. To build dark, concentrated flavors with notable weight and depth, early extraction incorporated vigorous pump-overs that were gradually reduced as alcohol levels increased. After roughly 17 days on the skins, the free-run wine was drained and the remaining skins were gently pressed, with the press fractions kept separate. Malolactic fermentation took place in French oak barrels, followed by twice-monthly lees stirring for three months to enhance roundness and finesse. The wine then aged for approximately 22 months in French oak (65% new and 35% two-year-old) before being returned to concrete tanks for an additional two weeks prior to bottling preparation.

TASTING NOTES

Elegant and expressive, our 2023 Tempranillo opens with aromas of black cherry, blueberry compote, boysenberry jam, and smoked cedar. The palate is smooth and medium-bodied with low acidity, unfolding notes of roasted fig, sweet plum, and a hint of sun-dried tomato. A long finish carries notes of toasted oak and subtle minerality, framed by silky tannins. Enjoy now, with peak maturity anticipated in 2032 and aging potential through 2036.