AIRFIELD
ESTATES

2024 CHARDONNAY



Winemakers
Travis Maple & Marcus Miller

TECHNICAL DATA
12.9% Alcohol
3.63 pH
5.7 g/L TA
800 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 a premier wine-growing area. 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 2024 vintage in Washington state was cooler than previous years yet delivered exceptional quality. A mild winter led to a chilly spring, with bud break across the vineyard occurring by the third week of April. Below-average temperatures slowed early growth, but meticulous vineyard management ensured balanced crop loads. June remained cool, but July and August brought the heat needed for ripening. Veraison was slightly delayed, reaching full color by mid-August. A warm September extended ripening by two weeks, enhancing acidity. An ideal fall season with delayed frost allowed for optimal hang time, producing beautifully mature grapes. Whites shine with tropical aromas, stone fruit flavors, and crisp acidity, while reds offer bold dark berry notes, refined tannins, and the elegance to age gracefully.

WINEMAKING
This Chardonnay was sourced from select high-performing blocks within our estate vineyard. Crafted to achieve the perfect balance of freshness and richness, 61% of the wine was fermented and aged in stainless steel to highlight the purity and vibrancy characteristic of Washington State Chardonnay, while 39% underwent fermentation and aging in French oak barrels (15% new, 85% 2–6 years old). Grapes were harvested at optimal ripeness in early October, whole-cluster pressed, and cold-settled for 72 hours prior to fermentation. Stainless lots were fermented at cool temperatures below 60°F to preserve fresh fruit character, while barrel fermentations proceeded at 60–65°F to dryness. The barrel-aged portion completed malolactic fermentation under close supervision to maintain fruit intensity, while the stainless portion remained non-ML to retain natural acidity. All lots received bi-monthly lees stirring for three months to enhance mouthfeel and complexity. After eight months of maturation, the final blend was assembled and aged an additional month in concrete vats to integrate texture and elevate aromatics.

TASTING NOTES
Beautifully balanced and expressive, our 2024 Chardonnay opens with inviting aromas of poached pear, baked apple, and roasted hazelnut. Light to medium in body, it offers a smooth, slightly creamy texture layered with lemon preserve, butterscotch, and toasted brioche, framed by bright acidity and a refined mineral finish. Fermented and aged in 61% stainless-steel tanks and 39% French oak barrels (15% new), then finished in concrete vats, this Chardonnay achieves a seamless harmony of freshness and richness. Enjoy now through 2034. Serve at 50–55°F.