AIRFIELD
ESTATES

2023 BARBERA



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA
100% Barbera
14.3% Alcohol
3.36 pH
7.0 g/L TA
93 Cases Produced

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
Our estate vineyard was established in 1968 and is situated along the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA. Today, we grow over 20 wine grape varietals spanning over 800 acres. Our vineyard has 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 2024 vintage in Washington State was cooler than previous vintages, yet impressive. A mild winter gave way to a chilly spring, with consistent bud break across our vineyard by the third week of April. Below-average spring temperatures delayed growth, while meticulous vineyard management allowed us to tailor crop loads to each tier of grapes. A cool June was followed by welcome heat in July and August, with veraison complete by the second week of August. Despite a warm September, ripening remained approximately two weeks behind average, helping preserve bright acidity. A beautiful Washington State fall and later frosts allowed additional hang time for optimal ripeness and maturity. Overall, 2024 is shaping up to be an exceptional vintage, producing some of the ripest grapes we've harvested in years, especially among the red varieties. Our white wines will showcase bright tropical fruit aromas and stone fruit flavors with balanced, brisk acidity. The red wines will be robust yet elegant, with dark berry flavors, refined tannins, and slightly more pronounced acidity, offering enjoyment in their youth and the potential to cellar for many years.

WINEMAKING
Our Barbera occupies just a quarter acre of our estate vineyard and is cultivated for a premium reserve-tier wine. Harvested at peak ripeness in early October, the grapes were destemmed without crushing and optically sorted. Their substantial, fleshy skins, abundant juice, and naturally high acidity called for careful extraction. The fruit fermented gently in a small, two-ton fermenter with two punch-downs daily. After alcoholic fermentation, the wine was drained from the skins, and the skins were gently pressed. The wine was then transferred to French oak barrels for aging and inoculated for malolactic fermentation. Once malolactic fermentation was complete, the natural lees were stirred twice monthly for three months to enhance roundness and encourage natural fining. The wine aged for 22 months in 35% one- and two-year-old French oak barrels and 65% three-year-old French oak barrels. This combination preserved the vibrant red fruit character and created a balanced finish, with oak complementing rather than overshadowing the wine's flavors and aromas. The wine reflects our commitment to precise vineyard management and Washington State's exceptional suitability for growing premium wine grapes of diverse origins.

TASTING NOTES
Our 2024 Barbera offers an elegant expression of this Italian varietal, bringing together red and dark fruit within a medium-bodied profile. The aromatic introduction reveals maraschino cherry, strawberry juice, and red cassis, setting the stage for the fruit flavors that follow. On the palate, notes of raspberry jam and blackberry intertwine with licorice, while subtle accents of eucalyptus and pomegranate lend further nuance to the wine's layered character. Bright acidity provides definition, working alongside refined tannins to frame the fruit and carry it into the finish. There, a succession of red berry notes complements the wine's structure, bringing its aromatic and palate impressions together in a graceful conclusion. Enjoy this Barbera now through 2043, with peak maturity expected in 2037.