



AIRFIELD

E S T A T E S

2024 CANDY BOMBER RED BLEND



Winemakers
Travis Maple & Marcus Miller

TECHNICAL DATA

14.1% Alcohol
3.79 pH
5.9 g/L TA
24 6-Bottle Cases Produced

*Produced in a Vegan Manner
(No animal byproducts used
in production of this wine)*

A LIMITED-EDITION HOLIDAY MAGNUM (1.5L)

Inspired by one of history's heartfelt acts of generosity, this special holiday red blend pays tribute to U.S. Air Force pilot Gail Halvorsen, the beloved Candy Bomber of 1948. During the Berlin Airlift, Halvorsen dropped small parachutes of candy to children waiting below, bringing joy and hope to a city in need. Carrying that same spirit of warmth and giving, this wine was crafted to be shared. Rich, celebratory, and full of heart, it's made for gathering around the table and lifting spirits, just as Halvorsen did all those years ago. May it bring comfort, connection, and joy to your holiday season. Cheers to the moments that make the season bright.

ESTATE VINEYARD

Airfield Estates wines are 100% estate-grown, cultivated on our family's vineyard established in 1968 along the foothills of the Rattlesnake Mountains in the Yakima Valley AVA. Spanning approximately 800 acres, our site features well-draining silt-loam soils shaped by ancient floods, an extended growing season, abundant sunshine, and cool evening temperatures—conditions ideal for crafting balanced, expressive wines. With sweeping views of Mount Rainier and Mount Adams, our vineyard reflects the distinctive terroir that positions Washington State among America's premier wine growing regions.

VINTAGE

The 2024 Washington vintage trended cooler than recent years but produced exceptional fruit. A mild winter gave way to a chilly spring, delaying bud break to late April and slowing early growth. Careful vineyard management preserved balanced crop loads as below-average temperatures persisted through June. Summer warmth arrived in July and August, supporting steady ripening, with veraison reaching full color by mid-August. A warm, extended September and frost-free fall allowed superb hang time, promoting full flavor development while retaining lively acidity. The vintage produced bright, aromatic whites and reds with deep berry character, refined tannins, and excellent aging potential.

WINEMAKING

This blend of 47% Merlot, 41% Cabernet Franc, and 12% Cabernet Sauvignon was sourced exclusively from reserve-tier blocks harvested at peak ripeness throughout October. After destemming and optical sorting, the fruit was fermented in small-lot vessels, including concrete tanks that enhance purity, texture, and aromatic lift. A 72-hour cold soak preceded inoculation with two complementary yeast strains—one to build structure and varietal definition, the other to elevate fruit intensity. Early extraction included delestage to maximize color, aroma, and tannin development before alcohol levels rose. As fermentation reached 9–10% alcohol, pump-overs and punch-downs were reduced for a gentler finish. After a roughly 16-day fermentation, the wine was drained, gently pressed, and transferred to French oak barrels (70% new, 30% seasoned). Following malolactic fermentation, lees were stirred twice monthly for three months to enhance depth and roundness. The wine aged for 14 months before being bottled exclusively in 1.5L magnums.

TASTING NOTES

The 2024 Candy Bomber opens with expressive aromas of blackberry, black currant, espresso bean, and subtle smoked truffle. The palate delivers supple tannins and layered flavors of candied fig, roasted dates, salted caramel, and a hint of savory herbs. Balanced acidity lifts the finish, revealing elegant notes of seared sandalwood and toasted oak. Enjoy now through 2036, with peak maturity expected around 2040.