



AIRFIELD

E S T A T E S

2024 Old Vine Chardonnay



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.4% Alcohol
3.55 pH
5.7 g/L TA
24 Cases

*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

Nestled along the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA, our estate vineyard spans over 800 acres and cultivates more than 20 wine grape varieties. With breathtaking views of Mount Rainier and Mount Adams, these sunny slopes benefit from a long growing season, abundant summer daylight, and cool evenings – ideal conditions for producing well-balanced, world-class wines. This Old Vine Chardonnay originates from the first 1968 planting on our estate vineyard, where just 138 original vines continue to thrive. This historic block produces a Chardonnay of remarkable richness and elegance, combining Washington State vibrancy with the weight and depth reminiscent of Montrachet. Through attentive vineyard care, these old vines yield fruit of exceptional purity and concentration. Their naturally limited crop produced just enough grapes to fill a single barrel this vintage.

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

Harvested at optimal ripeness in early October, the fruit was gently whole-cluster pressed and allowed to settle for 72 hours in tank. Fermentation and aging took place exclusively in a single 228L French oak barrel, with primary fermentation lasting approximately 26 days and temperatures carefully maintained below 62°F to preserve freshness and aromatic integrity. Upon completion of alcoholic fermentation, the wine was inoculated for malolactic fermentation (MLF). Lees were stirred weekly during MLF and monitored closely to prevent the development of diacetyl (buttery notes). After MLF finished, lees stirring continued biweekly for an additional three months to enhance texture and mouthfeel. The wine was racked once during its *élevage* and topped every other week to ensure ideal maturation. It was aged exclusively in new French oak for twelve months before final bottling preparation.

TASTING NOTES

Our 2024 Old Vine Chardonnay is crafted from some of the very first vines planted on our estate in 1968, offering a beautiful expression of depth and history in every glass. Medium-bodied and vibrant, it opens with generous aromas of baked pear, golden apple, and almond butter, layered with hints of lemon curd and roasted macadamia. The palate is bright and refined, showcasing zesty citrus, subtle notes of *crème brûlée*, and a touch of marzipan. Fresh, balanced acidity enhances the wine's roundness while allowing delicate minerality and creamy French oak to shine through, culminating in an elegant, lingering finish. Enjoy now through 2035, with peak maturity expected around 2030. Serve slightly chilled for ideal expression.