



AIRFIELD
E S T A T E S

2024 SANGIOVESE ROSÉ



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

12.4% Alcohol
0.68% Residual Sugar
3.30 pH
6.9 g/L TA
2,350 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 varieties, 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

Sangiovese grapes thrive in the moderate climate of the Yakima Valley. To preserve bright acidity and lush red fruit character, we meticulously managed the Sangiovese's canopy to allow for lots of exposure at just the right moment. Harvested in early October during the cool morning hours, the grapes were whole-cluster pressed with precise extraction to achieve its delicate salmon hue. The juice was cold-settled before fermentation at a cool 58°F, enhancing its vibrant aromatics. Fermentation lasted 25 days, stopping with a touch of natural residual sugar (0.68%) to balance the wine's crisp acidity. After fermentation was complete, the lees were stirred twice monthly for two months to build roundness to the palate and naturally soften the wine before stabilization, filtration, and bottling.

TASTING NOTES

Our 2024 Sangiovese Rosé is a refreshing, light-bodied wine with enticing aromas of strawberry jam, pomegranate, pie cherry, and fresh raspberry. A crisp palate, balanced by bright acidity and a touch of natural residual sugar, reveals layered flavors of sweet red currant, candied watermelon, and a hint of kiwi. The finish is clean and vibrant, leaving a lingering impression of mixed berries. Best enjoyed chilled, this rosé is delightful now but will continue to evolve beautifully through 2030, with optimal maturity anticipated in 2028.