AIRFIELD
ESTATES

2024 SANGIOVESE



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA
100% Sangiovese
14.3% Alcohol
3.59 pH
6.7 g/L TA
43 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
Established in 1968, our estate vineyard was one of the first commercial vineyards in Washington State. Our first plantings were Riesling, Gewürztraminer, and Cabernet Sauvignon. Over the years, we have expanded to over 20 varieties spanning approximately 830 acres. Nestled on the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA, our vineyard has one of the most 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
Sourced exclusively from our estate vineyard, our Sangiovese was cultivated following Reserve Tier standards throughout the growing season. Vines were managed for lower yields to enhance flavor concentration and aromatic intensity. Grapes were harvested in late October at peak ripeness, then fully destemmed without crushing and sorted using an optical system before being transferred to small-format fermenters. Following a 48-hour cold soak, fermentation commenced with two distinct yeast strains—each selected for fruit-forwardness, complexity, and varietal character—with careful consideration given to their compatibility, essential for crafting a reserve wine of this caliber. Extraction techniques were balanced, including gentle punch-downs twice daily for phenolic development. Fermentation spanned approximately 12 days, with temperatures maintained below 86°F. Following fermentation, the wine was gently pressed and transferred directly to French oak barrels to complete malolactic fermentation. Upon completion, lees stirring was conducted bimonthly for three months, promoting a rounder mouthfeel and natural softening of the wine. The wine matured for 22 months in 25% new French oak and 75% two- to three-year-old French oak, allowing the varietal's exotic aromatics to stand out and creating a creamy, integrated finish without excessive oak influence.

TASTING NOTES
Our 2024 Sangiovese showcases Washington State's versatility and excellence in growing this native Italian grape. Highly aromatic and expressive, it opens with aromas of tart red cherry, red plum, and wild cranberry, layered with distinctive New World warmth. Notes of sweet vanilla, baking spice, and cedarwood are balanced by the classic savory character of dried thyme. Round and approachable, the palate offers plush red fruit led by ripe strawberry, pomegranate, and juicy black cherry. Refined yet evident tannins and fresh, balanced acidity provide structure. The clean, smooth finish lingers with hints of white pepper, leather, and orange zest. Enjoy now through 2044, with optimal maturity expected around 2037.