AIRFIELD
ESTATES

2025 CANDY BOMBER RED BLEND



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA

40% Merlot 30% Cab Franc
30% Cab Sauv
14.2% Alcohol
3.884pH
5.7 g/L TA
144 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, thiswine 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.

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 2025 vintage in Washington State was marked by cooler conditions, resulting in an impressive outcome. A mild winter transitioned into a warmer-than-usual early spring, prompting consistent bud break by the second week of April. Strong early growth was carefully managed to optimize crop loads for each grape tier. Although June was notably cool, July and August brought welcome warmth without extreme heat spikes, with veraison fully underway by mid-August. Slower ripening resulted in higher acidity and only about a one-week delay in typical ripening times. A classic Washington autumn, with delayed frosts, provided extended hang time for optimal ripeness and maturity. Overall, the vintage is proving exceptional. White wines will feature vibrant tropical fruit aromas and stone fruit flavors balanced by brisk acidity. Red wines will showcase dark berry notes, elegant structure, and refined tannins alongside pronounced acidity. This vintage promises world-class wines with immediate appeal and excellent aging potential.

WINEMAKING

Harvested at peak maturity throughout October, the grapes came exclusively from reserve-tier blocks within our estate vineyard. The fruit was destemmed and optically sorted before being placed in small fermentation vessels, including concrete tanks, which enhance complexity, roundness, and fruit expression. After a 72-hour cold soak, the must was inoculated with two yeast strains selected to enhance structure, varietal character, and fruit aromatics. Early extraction included délestage to maximize color, aroma, and structure, transitioning to gentler pump-overs and punch-downs as alcohol reached approximately 9–10%. Fermentation lasted roughly 14 days, with the wine remaining on the skins until dry before draining and gentle pressing. The wine was then transferred to French oak barrels—50% new and 50% seasoned (2–3 years old). Following malolactic fermentation, the lees were stirred twice monthly for three months to enhance mouthfeel and naturally soften the wine. After 14 months of barrel aging, the wine was bottled in special 1.5L formats.

TASTING NOTES

Crafted for the holiday season, our 2025 Candy Bomber brings together 40%Merlot, 30%Cabernet Franc, and 30% Cabernet Sauvignon in a refined blend. Its expressive bouquet unfolds in layers of ripe black cherry, dark plum, and wild blackberry, interwoven with dark espresso and vanilla bean. Savory nuances of dried sage, roasted red pepper, and crushed gravel give way to lingering hints of dark cassis, sandalwood, and cocoa powder. Enjoy now through 2045, with optimal maturity anticipated around 2036.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.