AIRFIELD
ESTATES

2025 CHARDONNAY



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA
12.9% Alcohol
3.58 pH
5.7 g/L TA
821 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
Our estate vineyard was established in 1968 and is situated along the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA. Today, we grow over 20 wine grape varietals spanning over 800 acres. Our vineyard has 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 2025 growing season in Washington was defined by mild winter conditions, an early and even start to the season, and a warm, steady summer free from major heat spikes. Bud break began slightly ahead of historical averages in early April, and growing degree days in the Yakima Valley tracked just above long-term norms through the core of the season. An unusually warm September helped carry fruit to full maturity, resulting in grapes with excellent ripeness, balanced acidity, and strong overall quality. In the Yakima Valley, the 2025 vintage shows the region at its best, with whites expected to offer vibrant aromatics and freshness, and reds showing depth of fruit, refined structure, and impressive balance.

WINEMAKING
The 2025 Airfield Chardonnay is crafted from select high-performing Chardonnay blocks within our estate vineyard in the Yakima Valley AVA. To highlight the distinctive character of Washington State Chardonnay, 44% of the wine was fermented and aged in stainless steel, while 56% underwent fermentation and aging in French oak barrels—19% new and 81% seasoned (2–6 years old). Grapes were harvested at optimal ripeness in early October, gently whole-cluster pressed, and promptly processed to preserve varietal integrity and fresh fruit character. After a 72-hour settling period, the juice was divided between stainless steel tanks and French oak barrels. The stainless portion was fermented at controlled low temperatures not exceeding 60°F, while barrel fermentation occurred between 60–65°F until dryness. Malolactic fermentation was completed in the barrel-aged wines, while the stainless portion did not undergo malolactic fermentation. Both lots were stirred on lees twice monthly for three months to enhance texture and structure. The wine matured for eight months before blending, followed by one month of additional aging in concrete tanks to build complexity and lift the fruit in the final blend.

TASTING NOTES
The 2025 Chardonnay is light to medium-bodied, with an inviting aromatic profile of spiced baked apple, pear juice, and subtle notes of crushed cashew. On the palate, it offers a gently creamy texture balanced by bright acidity, revealing layers of golden raisin, brioche, and candied butterscotch. The finish is refined and lingering, with delicate floral notes, integrated minerality, and nuanced stone fruit. This vintage is enjoyable now through 2036, with peak maturity expected around 2032. Best served at temperatures of 50-55 degrees.

SUSTAINABLE WA CERTIFIED GRAPES
SALMON SAFE