AIRFIELD
ESTATES

2025 RUBY ROSÉ



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA
12.4% Alcohol
3.41 pH
5.8 g/L TA
0.65% Residual Sugar
250 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

This Rosé of Pinot Noir is crafted from grapes sourced from our estate vineyard in the Yakima Valley AVA, where the region's moderate climate helps preserve bright acidity and vibrant red fruit character. Harvested in late September during the cool early morning hours, the grapes are whole cluster pressed with careful extraction to achieve the wine's delicate salmon hue. Fermented at a cool 58°F with a specialized yeast strain, the wine develops expressive aromatics and balanced flavor. Fermentation lasts approximately 25 days and is stopped with a small amount of natural residual sugar (0.65%) to complement the wine's crisp acidity. Lees stirring over two months enhances texture and palate roundness before the wine is stabilized, filtered, and prepared for bottling.

TASTING NOTES

This special Rosé is crafted to celebrate our country's 250th anniversary. This light-bodied Rosé of 100% Pinot Noir showcases a refreshing, elegant, and approachable experience. It features well-balanced acidity complemented by aromas of strawberry cream, fresh raspberry, and subtle notes of watermelon. On the palate, it delivers bright flavors of star fruit, cranberry, and maraschino cherry. The finish is marked by harmonious acidity and a touch of natural residual sugar, resulting in a clean and invigorating aftertaste. This wine should be served chilled and can be enjoyed through 2033, with optimal maturity anticipated around 2029.

SUSTAINABLE WA CERTIFIED GRAPES
SALMON SAFE