



AIRFIELD ESTATES

2025 SANGIOVESE ROSÉ



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

12.1% Alcohol
0.68% Residual Sugar
3.24 pH
6.8 g/L TA
3,025 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 Washington's Yakima Valley dedicated to growing premium grapes and crafting estate-grown wines. Our family's roots in the valley date to the early 20th century, when we helped bring irrigation to the region—transforming an arid landscape into one of Washington State's premier agricultural and wine-growing areas. Originally a diversified farm, our property gradually evolved into exclusively estate vineyards guided by a continued commitment to stewardship and quality. True to our name, Airfield Estates also reflects a unique aviation heritage: during World War II, part of the property served as a training base for Army Air Corps pilots, and a few of the original airplane hangars remain in use today as part of our working farm.

VINEYARD

Established in 1968, our estate vineyard lies along the foothills of the Rattlesnake Mountains within the Yakima Valley AVA. Spanning approximately 800 acres and more than 20 grape varieties, our vineyard benefits from silt-loam soils formed by ancient glacial floods. Warm days, cool nights, and an extended growing season promote balanced ripening and concentrated flavor development, allowing our wines to reflect the distinctive terroir of Washington State.

VINTAGE

The 2025 Washington growing season was cooler than recent years. A mild winter and warm early spring produced uniform bud break and strong early growth, while cooler June temperatures slowed development slightly. Moderate warmth through July and August supported steady ripening without heat stress. Veraison reached full onset by mid-August, with harvest beginning about one week later than average. The slower pace preserved natural acidity while allowing gradual flavor development. A classic Washington autumn provided extended hang time and optimal maturity at harvest. White wines show vibrant aromatics and fresh acidity, while reds display refined tannins, depth of fruit, and strong aging potential.

WINEMAKING

Sangiovese thrives in the moderate Yakima Valley climate. Careful canopy management preserved bright acidity and expressive red fruit character. Harvested in early October during cool morning hours, the grapes were whole-cluster pressed to achieve a delicate salmon hue. After cold settling and racking, fermentation proceeded at 58°F for 23 days and was halted to retain a touch of natural residual sugar (0.68%), balancing the wine's lively acidity. Lees stirring twice monthly for two months enhanced texture before stabilization, filtration, and bottling.

TASTING NOTES

Our 2025 Sangiovese Rosé is light-bodied and vibrant, offering aromas of candied watermelon, pomegranate, cranberry, and raspberry jam. The palate is crisp and refreshing, with balanced acidity and lingering notes of cassis, strawberry, and subtle kiwi. A clean finish highlights bright red berries complemented by a touch of natural residual sugar. Best enjoyed chilled now through 2032, with optimal maturity around 2029.

SALMON



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