



AIRFIELD
E S T A T E S

2025 UNOAKED CHARDONNAY



Crafted by Winemakers
Marcus Miller & Travis Maple

TECHNICAL DATA

100% Chardonnay
12.6% Alcohol
3.50 pH
5.7 g/L TA
330 Cases

*Produced in a Vegan Manner
(No animal byproducts used)*

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 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

Our 2025 Unoaked Chardonnay is 100% estate grown and was harvested at optimal maturity in early October. The grapes were pressed gently as whole clusters, and the juice was cold settled for 72 hours before being transferred to stainless steel tanks and inoculated with a yeast strain selected for stainless steel Chardonnay. Cool fermentation, with temperatures peaking at 60–61 degrees, allowed the fruit character to remain the focus. After fermentation, the lees were stirred twice monthly for two months to build texture and naturally soften the wine. No malolactic fermentation was used, preserving the bright, balanced acidity that defines this Chardonnay. To add complexity and enhance mouthfeel and aromatics, the wine completed aging with one additional month in concrete tanks before stabilization and bottling preparation.

TASTING NOTES

Our 2025 Unoaked Chardonnay is light-bodied and expressive, with aromas of pear juice, honeydew melon, freshly pressed apple, and subtle hints of cantaloupe. The palate offers balanced acidity with notes of honeysuckle, lemon soufflé, and bright citrus zest. A fresh, vibrant finish showcases the wine's lively acidity and layered stone fruit character. Serve at 45–50°F. Enjoy now through 2032, with optimal maturity expected in 2028.

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