



AIRFIELD

ESTATES

BLANC DE BLANCS – BRUT CUVÉE



Marcus Miller, Winemaker
Travis Maple, Asst. Winemaker

TECHNICAL DATA

12% Alcohol
3.41 pH
7.1 g/L TA
8g/L Dosage
14 month Triage
459 Cases

Airfield Estates is a fourth generation family farm based in the Yakima Valley crafting a wide range of 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 2018 Vintage was a classic Washington State Vintage with a mild winter and very hot summer. The winter leading to Spring was mild and temperatures in March/April were slightly above average leading to our Estate's Vineyard bud break in middle April. A warm Spring provided perfect growth for the grapevines. Our meticulous farming practices allowed us to manage vigorous growth throughout the growing season so the plants reached our crop size yield goals for each block. A very hot summer with cool nights during 2018 advanced the ripeness and growth in the vineyards that we haven't seen in the last few years providing for an optimal vintage. The hot summer allowed grapes to reach optimal maturity and ripeness levels far exceeding anything we saw in 2017 and 2016. White grape varieties saw a lot more sun exposure creating bountiful aromatics with balanced acidity. The red grape varieties made wines that are lush with dark fruit aromas and silky tannins. The 2018 Vintage will be one to enjoy for many years to come.

WINEMAKING

Creating a Blanc de Blanc sparkling wine requires many steps in the winemaking process, starting with the grapes that are from our Estate Vineyard located in the Yakima Valley AVA. Harvest on the 1st of September at 19.4 Brix with high acidity, the Chardonnay was gently pressed as whole clusters. The juice was settled for 4 days before being racked off the solids and inoculated for Alcoholic Fermentation. Fermented in Stainless steel at cooler temperatures ranging from 60-62 degrees, the cooler fermentation temperatures allow for a slower ferment, giving the wine more bountiful fruit aromatics and maintaining the wines' high natural acid. After alcoholic fermentation was completed, the wine was then stabilized and underwent a polish filtration. Aged for approximately 3 months in stainless steel, the wine was then filtered and placed into bottles where we add a secondary yeast and nutrients to the wine to allow for secondary fermentation in the bottle. This begins the process of Triage, every month for 12 months the bottles were gently shaken to incorporate the yeast solids into the wine also called Riddling. This process creates more flavors in the Sparkling wines, such as the brioche bread, crushed hazelnuts, and pastry cream. After 12 months no more riddling was done, and the bottles remained upside down for 2 months to allow all the solids to remain in the neck of the bottle. When the wine was ready for its final treatment, it undergoes a disgorgement that ejects the solids out of the bottle, then immediately afterward, we add our dosage of 8g/L (the Dosage process is a sweetened mixture of wine and sugar) before being topped and having the Sparkling wine cork and cage be placed on the bottle.

TASTING NOTES

Made in the classic, time-honored process of Méthode Traditionnelle, this Blanc de Blancs is comprised of 100% Chardonnay sourced exclusively from our estate vineyard in the Yakima Valley. Fresh aromas of lemon curd and green apple are lightly layered with notes of brioche and hazelnut. The palate is well-balanced with a rich, delicate, and creamy texture and a long lingering finish.

