



AIRFIELD
E S T A T E S

2022 MALBEC



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

13.8% Alcohol
3.69 pH
6.0 g/L TA
136 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, vineyard, and winery located in the heart of Washington's Yakima Valley. Our founder, H. Lloyd Miller, played a pivotal role in bringing irrigation to the region, helping transform the valley into the vibrant agricultural community it is today. True to our name, Airfield Estates also holds a unique tie to aviation history – during World War II, a portion of our family property served as a training base for Army Air Corps pilots. Every bottle we craft is a tribute to our rich heritage, reflecting our deep connection to the land, our unwavering commitment to quality, and the legacy of those who came before us – both on the farm and in the skies.

OUR VINEYARD

Established in 1968, our estate vineyard stretches along the scenic foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA. Spanning over 800 acres, we grow more than 20 wine grape varietals, each carefully managed to produce exceptional wines. With sweeping views of Mount Rainier and Mount Adams, the vineyard benefits from long sunny days, cool evenings, and an extended growing season – ideal conditions for developing balance, complexity, and flavor. Our well-drained, diverse soils – shaped by ancient glacial floods – promote healthy vine growth and contribute to the distinctive character and structure of our wines.

VINTAGE

The 2022 vintage in the Yakima Valley was a bit of a roller coaster. A mild winter extended into spring with early frost periods and winter-like conditions in April. The cool spring delayed bud break by a few weeks and caused delayed growth in the vineyard as we moved into summer. Each vineyard block was meticulously managed to ensure a ripe crop by harvest. We lowered clusters per vine and allowed for more sunlight exposure. By mid-July, temperatures finally started warming up and led to record growth in a short amount of time. Fortunately, warm summer temperatures extended into fall, helping to lengthen the growing season and allowing the grapes to continue to ripen. Harvest ended up being delayed approximately three weeks from a typical year. We gratefully did not experience any fall frost events, so the grapes had extended hang time on the vines to achieve optimal ripeness and excellent flavor development. Overall, the 2022 vintage displays ripe flavors, bountiful fruit aromas, and balanced acidity. The wines can be enjoyed in their youth, or they can cellar for many years to come.

WINEMAKING

The fruit for our 2022 Malbec hails from select reserve-tier blocks of our estate vineyard in the Yakima Valley, meticulously managed for low yields to enhance ripeness and flavor concentration. Harvested at peak maturity in late October, the grapes were hand-sorted using our optical sorter, destemmed (not crushed), and transferred to a concrete tank for a 48-hour cold soak. Fermentation with a specific yeast strain in concrete tanks enhanced mouthfeel, lifted aromatics, and added subtle mineral nuances. Gentle, extended aerated pump-overs ensured a balanced tannin structure and integrated acidity. After 15 days on the skins, the wine was gently pressed and transferred to premium French oak barrels crafted in Chile. For the first three months, lees were stirred bi-monthly to enrich texture and soften the palate. The wine was aged for 21 months in 66% new and 34% neutral (2–3-year-old) French oak before final tank aging in preparation for bottling.

TASTING NOTES

Distinguished by its deep, ink-like black hue, the 2022 Malbec is bold, concentrated, and full-bodied, offering expressive aromas of blackberry purée and fresh huckleberry layered with subtle hints of pine sap. The palate is remarkably smooth, showcasing flavors of elderberry, smoked truffle, white pepper, and a touch of wet stone. A refined French oak influence carries through to an elegant, balanced finish. Enjoy now through 2038, with peak maturity anticipated around 2032.

AirfieldWines



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