



# AIRFIELD

ESTATES

## 2019 SPITFIRE



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.0% Alcohol  
3.67 pH  
6.4 g/L TA  
269 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

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 2019 vintage started off with a very mild winter, then out of nowhere, we saw record snow accumulations in late February that lasted until early March. Thankfully, this did not affect buds on the dormant grapes, but it did delay bud break by approximately 2 weeks, which had some residual effects on the overall ripening process. We did see a decent amount of heat accumulation, but the 2019 vintage will go down as a cooler vintage for Washington State. Our typically amazing Octobers was very trying for us with not just one but two freezing periods that made our winemaking decisions ever more challenging. The first frost we saw we were happy with the results thinking we have escaped a terrible outcome in the vineyards, and then 9 days later we were hit very hard and we saw considerable frost damage to all our grapes. As we are seasoned winemakers, we took this challenge head on and decided to purchase brand new state-of-the-art equipment including an optical sorter that would eject bad and damaged grapes before any of these grapes went into a fermenter or press. The new equipment worked as amazing for us and the results in the wines are more than pleasing for us as well. Challenging vintages like 2019 really let you know as a winemaker what you are made of, and we at Airfield Estates not only took this challenge head on, but we excelled and the wines we produced from this vintage are going to be more consumer-friendly with higher acidity and lower alcohols but the fruit aspect is exceptional.

### WINEMAKING

Sourced from reserve designated blocks on our estate vineyard, each lot was harvested at optimal maturity, then de-stemmed but not crushed, then sorted using our optical sorter, and pumped to small 2-ton fermenters. Our extraction for the Sangiovese was gentle with only punch-downs 2-3 times per day, with the goal to maintain the wine's beautiful red fruit driven flavors. The Cabernet Sauvignon portion had a more aggressive extraction approach early on during fermentation to get our optimal extraction before alcohol was prevalent, and then we transitioned into a gentler approach as to not over extract tannins and maintain a lush profile. Both lots were fermented dry on the skins ranging from 14-16 days before being drained, pressed, and sent to a variety of exclusive French oak barrels. Once malolactic fermentation was completed, each barrel had its lees stirred twice a month for 3-4 months to help create a rounder mouthfeel while enhancing the structure and naturally softening the wines. Each varietal was aged separately for 11 months before being blended and aged for an additional 8 months in French oak. Total aging in French oak was 19 months (42% new French oak, 38% 2yr-old French oak, and 20% neutral oak French oak).

### TASTING NOTES

This Super Tuscan style blend, comprised of 62% Sangiovese and 38% Cabernet Sauvignon, displays gorgeous aromatics of pie cherries, cranberry sauce, and red licorice with savory spice notes. The palate showcases the wine's brisk natural acidity that bursts with secondary flavors of pomegranate, raspberry jam interwoven with complex notes of wet leather and toasted cedar plank. The finish is lush and smooth.

