



AIRFIELD

ESTATES

2020 SPITFIRE



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.1% Alcohol
3.52 pH
6.5 g/L TA
323 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 2020 vintage will go down as a very memorable year. The growing season was exceptional with a mild winter, warm spring, and moderate summer. Bud break occurred 2 weeks earlier than normal and veraison was well ahead of schedule too. Just as we were preparing for an early start to harvest, wildfires in the Northwest created a thick cloud of smoke over Washington State. Concerns arose about exposure to smoke. Taking a cautious approach, we delayed harvest until the smoke cleared and conducted trials to determine the effect of smoke on our grapes. Fortunately, results showed no sign of smoke taint. Proximity to the source of smoke plays a big factor, and our vineyard was a long distance away. Overall, we have not seen any impact of smoke on the 2020 vintage. Another major event of this vintage was an early frost that occurred the second week of October. Our winemaking team worked tirelessly long hours leading up to the frost. By the time our vineyards had been impacted by the cold spell, our winery was stuffed with fermenting grapes and harvest was 95% complete. All remaining grapes were then hand-harvested and sorted with an optical sorter to remove any excessive M.O.G. or bad grapes. After our wines completed alcoholic fermentation, we were very pleased with the results. We at Airfield have another stunning vintage for you to enjoy. The 2020 wines showcase an abundance of ripe fruit aromatics, low tannin profiles, and exceptionally balanced finishes.

WINEMAKING

Each element of our 2020 Spitfire is sourced from our Estate Vineyard's reserve tier designated blocks of Sangiovese and Cabernet Sauvignon. Each lot was harvested separately at optimal maturity, then destemmed but not crushed and sorted using our optical sorter before being pumped into small 2-ton fermenters. Our extraction for the Sangiovese was gentle with punchdowns only 2-3 times per day, with the goal being to maintain the wine's beautiful red fruit driven flavors. A more aggressive approach was taken with the extraction of the Cabernet Sauvignon early on during fermentation before alcohol was prevalent, once alcohol levels increased, we took a gentle approach 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. The wines were inoculated for Malo-Lactic fermentation, once Malo-Lactic Fermentation was completed, each barrel had its lees stirred twice a month for 3-4 months. The lees stirring process helped create a rounder mouthfeel, while enhancing the structure and naturally softening the wine. Each varietal was aged separately for 10 months in various types of French oak before being blended and aged for an additional 8 months in French oak. Total aging in French oak was 18 months with 45% being new French oak, 30% 2yr-old French Oak and 25% neutral oak French Oak.

TASTING NOTES

Our 2020 Spitfire, a Super Tuscan style blend that displays gorgeous aromatics consisting of dried cranberry, raspberry puree with sweet cherries and a touch of savory spice notes. The palate showcases the wine's brisk acidity with lively secondary flavors of fresh pomegranate, and cherry cola interwoven with complex notes of smoked cedar. The balanced finish showcases red fruit driven flavors paired with a light touch of toasted oak. The wines brisk acidity creates a bright finish that lingers on the palate with a lush tannin structure. Enjoy Now through 2033 (Optimal Maturity in 2030)

