



# AIRFIELD

ESTATES

## 2021 BARBERA



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.2% Alcohol  
3.22 pH  
7.7 g/L TA  
141 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

Our estate vineyard was established in 1968 and is situated along the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley AVA. Today, we grow over 20 wine grape varietals spanning over 800 acres. Our vineyard has 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 2021 vintage will be recorded as one the warmest in Washington State history. With a mild winter and a warm spring, we saw bud break during the second week of April, about 1 to 2 weeks earlier than average. Then we experienced a heat wave in late June that lasted roughly six weeks with over 35 days of 100°+ temperatures and some daily highs nearing 118° Fahrenheit. This period of extreme heat began when the grapes were in a cluster and berry size development stage, causing grapes to stress out weeks before we vintners would prefer. Smaller berry size led to an overall 30% reduction in crop size for us. On the bright side, these smaller berries produced phenomenal flavors. We also saw rapid ripening at a pace last seen in 2015, creating a very early harvest start. By the end of August, we had brought in nearly 150 tons of sparkling wine grapes and Sauvignon Blanc grapes, hands down an August record for us at Airfield. By the end of September, we had crushed every white varietal, which was beneficial for us in winemaking as we could then give 100% of our attention to red varietals. October started with nice warm temperatures, and the pace of grape harvesting was going very well, with ideal ripeness and exceptional quality. By the third week of October, we did see several freezing events causing our canopies to die. With only a limited amount of fruit remaining, it was easy for us to harvest the last remaining fruit before the end of October. In the end, the 2021 vintage made outstanding wine. Our red wines display dark fruit elements with structure and finesse. The wines created in 2021 will be enjoyable in their youth but also age-worthy, making a lasting impression.

### WINEMAKING

Sourced from our estate vineyard, the Barbera was harvested at optimal ripeness in late September. The grapes were destemmed but not crushed, then sorted using our optical sorter. Barbera grapes are massive, with fleshy skins and lots of juice. Extraction of grapes of this nature, especially with high acidity, must be taken with caution. The grapes were pumped into a small 2-ton fermenter and had very gentle handling during fermentation with only two punch-downs per day. After alcoholic fermentation, the wine was removed from the skins, gently pressed, placed into French Oak barrels, and inoculated for malolactic fermentation. After this process, the wine was aged sur lie with bi-monthly bâtonnage for three months to help build roundness and naturally fine the wine. The wine was aged 20 months in French oak barrels (65% 1 to 2-year-old and 35% 3-year-old). Incorporating slightly used barrels helps preserve the wine's red fruit-driven profile while delivering a balanced finish, enhancing, but not overpowering, its natural aromas and flavors.

### TASTING NOTES

Our 2021 Barbera is a great example of how versatile Washington State is at growing wine grapes from around the world. This Italian varietal boasts a delightful mix of red and dark fruits, displaying aromas of pie cherries, dried cranberry, and raspberry jam. Medium-bodied with bright acidity and smooth tannins, it offers luscious flavors of tart pomegranate, red licorice, red currants, and a subtle touch of toasted oak. The finish highlights red fruit notes and exits the palate with a crisp mouthfeel, perfect for pairing with food. Enjoy now through 2036, with optimal maturity in 2030.

