



AIRFIELD

ESTATES

2021 BLANC DE NOIRS



Winemakers
Travis Maple & Marcus Miller

TECHNICAL DATA

12% Alcohol
3.26 pH
9.7 g/L TA
7 g/L Dosage (0.7% R.S.)
13-month Tirage
657 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 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

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 varieties 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 of 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 white wines showcase bright fruit aromas with brisk acidity. 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

Creating a Blanc de Noirs sparkling wine requires many steps in the winemaking process, starting with the grapes sourced from our estate vineyard in the Yakima Valley AVA. Comprised of 88% Pinot Noir and 12% Pinot Meunier, the grapes were harvested on the 7th of September, with brix ranging from 19.9 to 20.2, containing naturally high acidity. The varieties were combined and gently pressed as whole clusters. Pressing the proper amount is critical when dealing with red grapes. Our goal is to create a sparkling wine that has a golden-like appearance, not a rose-like appearance. After pressing, the juice was settled for four days before being racked off the solids and inoculated for alcoholic fermentation. The juice was fermented in stainless steel at cooler temperatures ranging from 60-62° Fahrenheit. These cool temperatures allow for a slower ferment, giving the wine more bountiful fruit aromas while maintaining the wine's high natural acidity. After alcoholic fermentation was complete, the wine was stabilized and underwent a polish filtration. Aged for approximately one month in stainless steel, the wine was then filtered and placed into bottles along with a secondary yeast and nutrients to allow for secondary fermentation in the bottle (a process referred to as triage). Every month for 13 months, the bottles were gently shaken to incorporate the yeast solids into the wine, a process called riddling. Riddling creates more complex flavors in sparkling wines, such as brioche bread, crushed hazelnuts, and pastry cream. After 13 months, no more riddling was performed, and the bottles remained upside down for one month to allow all the solids to settle in the neck of the bottle. When the wine was ready for its final treatment, it underwent a disgorgement ejecting the solids out of the bottle, then immediately afterward, we added our dosage of 7g/L (the dosage is a sweetened mixture of wine and sugar that is the final touch added to the wine) 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 Noirs sparkling wine is classified as a brut cuvée. It fills the glass with a beautiful golden hue revealing aromas of baked apple, poached pear, and crisp melon. The palate bursts with flavors of stone fruit interwoven with crème brûlée and a hint of roasted pecans. The bubbles elegantly marry the palate, accentuating the vibrant acidity for a luxurious mouthfeel and harmonious balance. Refined layers of brioche bread and marzipan unfold, leading to a crisp, refreshing finish. Enjoy now through 2033, with optimal maturity in 2030.

