

2022 BOMBSHELL RED



Marcus Miller, Winemaker Travis Maple, Winemaker

TECHNICAL DATA

14.1% Alcohol 3.84 pH 5.9 g/L TA 1,154 cases produced

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 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

Sourced exclusively from our estate vineyard, we carefully select each varietal for this blend from blocks best suited to their characteristics. When crafting this wine, we aim to achieve abundant dark fruit aromas and flavors, balanced oak, and soft tannins for a harmonious, palate-pleasing profile. Harvested in late October at optimal ripeness, the grapes were sorted with an optical sorter and cold-soaked for 48 hours before fermentation with multiple yeast strains. Our extraction process was aggressive early on to capture vibrant color and flavor, then gently tapered to avoid harsh tannins, achieving a lush, balanced finish. Post-fermentation, the wine was transferred to French oak barrels and inoculated for malolactic fermentation. Following this process, the lees were stirred twice monthly for three months to enhance structure, mouthfeel, and roundness. Overall, this wine was aged for 18 months in 100% French Oak (20% new, 35% 1–3 years old, 45% neutral). This multi-varietal blend highlights each grape's unique role, creating a fruit-forward, approachable wine perfect for any occasion.

TASTING NOTES

Our 2022 Bombshell Red is a signature blend of 42% Merlot, 32% Syrah, 15% Cabernet Sauvignon, 6% Malbec, and 5% Cabernet Franc. It features dark berry aromas of sweet fig, black currant, and blackberry jam, complemented by layers of espresso. The silky palate reveals candied plum, roasted dates, and a vibrant berry medley, finishing smoothly with soft tannins, lingering dark fruit, and a touch of French oak spice. Enjoyable now through 2035, it pairs well with various dishes and reaches peak maturity around 2030.

