



# AIRFIELD

ESTATES

## 2022 SPITFIRE



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.0% Alcohol  
3.60 pH  
6.4 g/L TA  
344 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 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 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 from reserve tier blocks on our estate vineyard, the Sangiovese and Cabernet Sauvignon components were harvested separately at optimal maturity. Destemmed but not crushed, the grapes were sorted using an optical sorter before being pumped into small 2-ton fermenters. Our extraction for the Sangiovese portion of the blend was gentle with light aerated pump-overs 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 tapered off to maintain a lush profile and avoid the over-extraction of tannins. Both lots were fermented dry on the skins for 14 to 16 days. Next, the wine was drained, pressed, sent to barrels, and inoculated for malolactic fermentation. Once complete, each barrel had its lees stirred twice a month for 3 to 4 months. The lees stirring process helped create a rounder mouthfeel, enhancing the structure and naturally softening the wine. Each varietal was aged separately for ten months in various types of French oak before being blended and aged for an additional eleven months. Total aging was 21 months in 100% French oak (55% new French oak, 40% 2-year-old French oak, and 5% neutral French oak).

### TASTING NOTES

Our 2022 Spitfire is a full-bodied Super Tuscan style blend of 55% Sangiovese and 45% Cabernet Sauvignon. It boasts captivating aromatics of fresh raspberry jam, dried cranberry, black cherry, and hints of seared leather. The palate unfolds layers of fresh pomegranate, acai berry, and cola interwoven with a touch of smoked cedar plank. Brisk acidity lends a bright yet harmonious balance, leading to a polished finish characterized by lush tannins, a rich medley of red and dark fruit, and exquisite notes of toasted oak. Enjoy now through 2036, with optimal maturity anticipated around 2032.

