



# AIRFIELD

ESTATES

## 2022 TEMPRANILLO



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

14.0% Alcohol  
3.95 pH  
5.3 g/L TA  
135 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 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

The Tempranillo grapes, exclusively sourced from reserve-tier blocks in our estate vineyard, were harvested at their peak ripeness in late September. After destemming and sorting, the grapes were pumped into a concrete tank for a 72-hour cold soak. The temperature was then increased, and a special yeast strain was added for fermentation. Using concrete for fermentation enhances the wine's aromas, palate tension, and complexity while maintaining optimal fermentation temperatures. To develop dark, rich flavors with weight and depth, we initially employed an aggressive extraction protocol with frequent pump-overs, gradually reducing this frequency as the alcohol levels rose. Fermentation lasted approximately 15 days until it reached dryness. Once fermentation was complete, the juice was separated from the skins, which were gently pressed to extract any remaining liquid, keeping the press wine and free run wine separate. The wine was then transferred to a combination of French oak barrels for malolactic fermentation. During this process, the lees were stirred twice a month for one month to enhance mouthfeel and finesse. After aging for about 22 months—45% in new French oak and 55% in 2-year-old barrels—the wine was returned to a concrete tank for an additional two weeks before bottling.

### TASTING NOTES

Our 2022 Tempranillo is a medium-bodied wine that opens with enticing aromas of fresh boysenberry, blueberry jam, black currant, and a touch of sweet cedar. On the palate, it unfolds with a luxuriously smooth texture, complemented by silky tannins and layers of blackberry, loganberry, and sweet plum. The finish is lush and enduring, with lingering hints of toasted oak and a delicate minerality. Enjoy this wine now through 2035, with its peak expression anticipated around 2031.

