



# AIRFIELD

ESTATES

## 2023 UNOAKED CHARDONNAY



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

13.0% Alcohol  
3.50 pH  
6.2 g/L TA  
387 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 2023 vintage in Washington state is what we like to call normal. A mild winter gave way to a chilly start to Spring. We saw record-high temperatures by mid-April, causing the vines to come to life around the 3rd week of April. Spring temperatures were average, creating nice growth in the vineyard. Meticulous management of our vineyard blocks allowed us to manage the rapid growth and achieve our targeted crop-load sizes. June and July were very hot, one of the hottest on record for Washington State. We saw veraison fairly early in July, about 2-3 weeks earlier than usual. Having such a hot start to summer led to rapid ripening. When grapes ripen too fast, we see lower acid levels. Seeing some of the lowest acid levels in years isn't a big issue as it is easily corrected in the cellar. Overall, the 2023 vintage stands out as truly exceptional. The grapes we harvested during this season were among the ripest we've witnessed in years. The flavors are amazing from this vintage – our white wines showcase bright tropical fruits with balanced, brisk acidity, and the red wines are robust yet elegant and finesse in structure. Dark berry flavors with refined tannins will create world-class wines from this vintage, which can be enjoyed in their youth or have the ability to cellar for many years.

### WINEMAKING

This Chardonnay, crafted exclusively from estate-grown grapes, was harvested at peak maturity in early October. The grapes were gently pressed as whole clusters, and the juice was cold-settled for 72 hours before being transferred to stainless steel tanks. It was then inoculated with a specially selected yeast strain ideal for stainless steel Chardonnay. A cool, slow fermentation at temperatures in the 60s allowed the fruit's vibrant character to take center stage. Following fermentation, we stirred the lees twice monthly over two months to enrich the wine's texture and naturally soften its profile. To achieve our vision of a bright Chardonnay with balanced acidity, we opted to forgo malolactic fermentation. For an added layer of complexity, the wine completed its aging in concrete tanks for one additional month, which enhanced its mouthfeel and aromatic depth before final stabilization and bottling.

### TASTING NOTES

Our 2023 Unoaked Chardonnay is a crisp, light-bodied wine featuring aromas of poached pear and honeydew melon, complemented by hints of freshly pressed apple juice and delicate floral notes. On the palate, it is lively and bright, showcasing flavors of honeysuckle, cantaloupe, and a hint of lemon zest. The finish reveals notes of stone fruit, supported by balanced acidity. This wine can be enjoyed through 2028, with its optimal maturity expected in 2026. For the best experience, serve it chilled at 45-50° Fahrenheit.

