



AIRFIELD

ESTATES

2018 BARBERA



Marcus Miller, Winemaker
Travis Maple, Winemaker

TECHNICAL DATA

14.1% Alcohol
3.36 pH
6.6 g/L TA
123 Cases
Vegan

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 2018 Vintage was a classic Washington State Vintage with a mild winter and very hot summer. The winter leading to Spring was mild and temperatures in March/April were slightly above average leading to our Estate's Vineyard bud break in middle April. A warm Spring provided perfect growth for the grapevines. Our meticulous farming practices allowed us to manage vigorous growth throughout the growing season so the plants reached our crop size yield goals for each block. An extremely hot summer with cool nights during 2018 advanced the ripeness and growth in the vineyards that we haven't seen in the last few years providing for an optimal vintage. The hot summer allowed grapes to reach optimal maturity and ripeness levels far exceeding anything we saw in 2017 and 2016. White grape varieties saw a lot more sun exposure creating bountiful aromatics with balanced acidity. The red grape varieties made wines that are lush with dark fruit aromas and silky tannins. The 2018 Vintage will be one to enjoy for many years to come.

WINEMAKING

Hand-harvested from our Estate Vineyard at optimal ripeness, Barbera grapes are massive with fleshy like skins and lots of juice. Extraction on grapes of this nature, especially with high acidity must be taken with caution. Destemmed, but not crushed, the grapes went into small 2-ton fermenters and had very gentle handling during fermentation with only two punch downs per day. After alcoholic fermentation was complete, the wine was removed from the skins and gently pressed before being placed into French Oak for aging, during aging, the barrels had their nature lees stirred twice a month, this process helps build roundness and naturally fines the wines at the same time. Racked only 4 times to clarify the wines, this wine was aged in 4-year old French oak, so the oak would not dominate the fruit-forward aspects of the wine and aged for approximately 19 months.

TASTING NOTES

Our 2018 Barbera showcases a gorgeous array of red and dark fruits. Tart cherries, red licorice, and layers of anise dominate the aromatics. The palate is bright with hints of candied plums and spice with a touch of oak that finishes with bright acidity and smooth tannins; this wine very food-friendly as well.

