



# AIRFIELD

ESTATES

## 2021 DOLCETTO



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

13.9% Alcohol  
3.69 pH  
6.4 g/L TA  
93 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 2021 vintage will be recorded as one of the warmest in Washington State history. With a mild winter and a warm spring, we saw bud break during the second week of April, about 1 to 2 weeks earlier than average. Then we experienced a heat wave in late June that lasted roughly six weeks with over 35 days of 100°+ temperatures and some daily highs nearing 118° Fahrenheit. This period of extreme heat began when the grapes were in a cluster and berry size development stage, causing grapes to stress out weeks before we vintners would prefer. Smaller berry size led to an overall 30% reduction in crop size for us. On the bright side, these smaller berries produced phenomenal flavors. We also saw rapid ripening at a pace last seen in 2015, creating a very early harvest start. By the end of August, we had brought in nearly 150 tons of sparkling wine grapes and Sauvignon Blanc grapes, hands down an August record for us at Airfield. By the end of September, we had crushed every white varietal, which was beneficial for us in winemaking as we could then give 100% of our attention to red varietals. October started with nice warm temperatures, and the pace of grape harvesting was going very well, with ideal ripeness and exceptional quality. By the third week of October, we did see several freezing events causing our canopies to die. With only a limited amount of fruit remaining, it was easy for us to harvest the last remaining fruit before the end of October. In the end, the 2021 vintage made outstanding wine. Our red wines display dark fruit elements with structure and finesse. The wines created in 2021 will be enjoyable in their youth but also age-worthy, making a lasting impression.

### WINEMAKING

Sourced exclusively from our estate vineyard, the Dolcetto is cultivated with a reserve-tier approach. We crop the vines to lower yields to produce more concentrated flavors and aromas. Harvested at optimal ripeness in early October, the Dolcetto was 100% destemmed but not crushed, sorted using an optical sorter, and then pumped to a small 1-ton fermenter. After a 48-hour cold soak, the grapes were warmed up and inoculated with three different yeast strains: one for fruit aromas, one for complexity, and another to showcase the varietal. Each yeast was also carefully selected to ensure it would not compete with the other yeasts, an especially important element in making a reserve-tier wine like this. The extraction methods helped create a balanced wine showcasing the Dolcetto grape's unique traits. Only gentle punch-downs in the morning and evening were performed to avoid over-extracting the grapes. The wine was fermented dry on the skins, which lasted about 16 days. Temperatures were closely monitored so as not to exceed 86 degrees. After fermentation, the grapes were gently pressed, and then the wine was transferred directly to French Oak barrels and inoculated for malolactic fermentation. Once malolactic fermentation was complete, the wine's lees were stirred twice a month for three months. This process creates a rounder mouthfeel while naturally softening the wine. The wine was aged 20 months in 100% French oak (2 to 3-year-old barrels). The barrels were strategically selected to create the perfect balance for this wine, allowing the exotic aromatics to be the star of the show versus the oak while giving the wine a beautiful, creamy finish.

### TASTING NOTES

Our 2021 Dolcetto is a perfect example of how versatile Washington State is at growing grapes from all around the world. This medium-bodied Italian varietal displays an abundance of concentrated red fruits with balanced acidity. Enticing aromas of raspberry liqueur, crème de cassis, and strawberry preserves lead to a lush palate, revealing interwoven layers of cranberry jam, roasted dates, and a hint of licorice. This food-friendly wine culminates with silky tannins and a smooth lingering finish. Enjoy now through 2035, with optimal maturity around 2030.

