



# AIRFIELD

E S T A T E S

## 2023 SANGIOVESE ROSÉ



Marcus Miller, Winemaker  
Travis Maple, Winemaker

### TECHNICAL DATA

100% Sangiovese  
100% Stainless Steel Fermented  
12.6% Alcohol  
0.8% Residual Sugar  
3.34 pH  
7.0 g/L TA  
2,168 Cases  
Bottled 2/06/24

*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 crafting a wide range of 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 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

The fruit for this wine was sourced exclusively from our estate vineyard. Sangiovese grapes thrive in the moderate climate of the Yakima Valley. To maintain the bright acidity and lush red fruit traits this wine possesses, we meticulously managed the Sangiovese's canopy to allow for lots of exposure at just the right moment. Harvested in early October in the cool early morning hours, the grapes were sent directly to the press as whole clusters. Sangiovese grapes can extract a lot of color during pressing so managing our press extraction was critical to achieving the salmon-like color of this wine. After pressing, the juice was then cold-settled, racked off the solids, and prepared for fermentation. Inoculated with a special yeast strain, the wine was then fermented at a cool temperature of 58° Fahrenheit. These cooler fermentation temperatures helped create beautiful aromatics and flavors. Fermentation lasted for 25 days finishing with just a tiny amount of natural residual sugar (0.8%) to provide the perfect balance to the naturally high acidity of the wine. After fermentation was complete, the lees were stirred twice a month for two months to build roundness to the palate and naturally soften the wine. The wine was then stabilized, filtered, and prepared for bottling.

### TASTING NOTES

Our 2023 Sangiovese Rosé is a refreshing, light-bodied wine featuring captivating aromas of fresh cranberry, raspberry jam, red cassis, and kiwi juice. The brisk palate, accentuated by bright acidity and a hint of natural residual sugar, unfolds flavors of strawberry, candied cherry, and hints of watermelon, concluding with a vibrant mixed berry medley on the finish. Serve chilled and enjoy now through 2029, with optimal maturity peaking around 2027.

