

SIXTO

2015 FRENCHMAN HILLS CHARDONNAY

One whiff of this amazing wine writes a poem of a beautiful high elevation chardonnay. Meyer lemon curd, cool autumn sun & delicate summer blossoms abound on the palate as it continues on to a glorious finish. A truly poetic elixir.

Current & Past Scores

93 Points, *Robert Parker's Wine Advocate*

"The 2015 Chardonnay Frenchman Hills Vineyard is very attractive, wafting from the glass with notes of buttered yellow orchard fruit, honeycomb, subtle spice and struck match. On the palate, it's medium to full-bodied, glossy and ample, with bright acids, lovely grip and tension and a chalky, flavorful finish. It's a very compelling Washington State Chardonnay."

93 Points, *Jeb Dunnuck (formerly of Robert Parker's Wine Advocate)*

"The 2015 Chardonnay Frenchman Hills offers a similar rich, ripe, sexy style, with a touch more minerality as well as toasted nut notions. Deep, rich, concentrated, and opulent, yet always with a fresh style, it's another ripe, toasty, rich Chardonnay to drink over the coming 2-3 years."

92 Points, *Vinous/Tanzer*

"Bright yellow-gold. Lively scents of peach, lemon drop and spices, with a touch of mineral pungency. Silky, fine-grained, seamless wine with a hint of salinity to its complex stone fruit, cyanic apricot pit and brown spice flavors. Lovely umami texture here in a rich but very dry wine. Finishes tactile and long, with a touch of youthful austerity."

Vineyard

The vineyards we work with are farmed using the most up to date sustainable practices.

Frenchman Hills (100%): Frenchman Hills was planted in 1998 and is about a 30-minute drive north of the Wahluke Slope, which is one of the warmest areas in the Columbia Valley. However, Frenchman Hills Vineyard is a cooler site, partly because of its higher elevation at 1650 feet. It also does not easily frost, and the limestone and broken basalt soils at the top of the vineyard were not affected by the Missoula Flood that ravaged much of Eastern Washington some 12,000 years ago. Because of the slightly cooler aspect, grapes hang longer without accumulating excessive sugar (and thus, higher alcohols) while still managing to retain beautiful acidity.

Vintage

The 2015 Harvest in Washington State started with an early spring bud break and continued into a warm summer. Although it started early and was a very warm year, the fall turned out to be long and temperate, which gave great ripening to our fruit, bright acid, low alcohol and beautiful complexity.

Blend

100% Chardonnay

Appellation

Columbia Valley

Production

Yield: 2.9 tons per acre

Yeast: native

50% concrete tank fermentation

50% 105 gal. puncheon fermentation

Native malolactic fermentation

25% new French 105 gal puncheons

75% neutral French barriques

18 months barrel-aged on lees

Wine Analysis

5.5 g/L titratable acidity

3.62 pH

13.5% alcohol

No residual sugar

UPC

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SUBSTANCE

B. Leighton