

SIXTO

2015 MOXEE CHARDONNAY

Savory, minerally and laser focus is the entry to a wine that gives you lime leaf, chamomile, spruce, stone fruit and so much complexity that it would take more time to describe than to unravel a ball of Christmas tree lights. Vines matured to 52 years which begs the question... how could it possibly be better?

Current & Past Scores

94 Points, *Robert Parker's Wine Advocate*

"Revealing aromas of pear, preserved citrus and pastry cream, the 2015 Chardonnay Moxee Vineyard is full-bodied, bright and textural, with lovely definition and purity. Effortlessly balanced, it should drink well for the next 6 or 7 years, perhaps longer."

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

"From limestone soils and very old vines (47-year-old), the 2014 Chardonnay Moxee Vineyard is 100% Chardonnay brought up all in barrel. Its medium gold color is followed by gorgeous notes of chamomile, lemon rind and spice. Rounded, layered and textured, it's a downright classy Chardonnay to enjoy over the coming 4-5 years."

93 Points, *Wine Enthusiast*

"The aromas are thoroughly enchanting, with notes of peach, clarified butter, candle wax, mineral, chamomile and lemon rind. It's full bodied and textured, full of stone-fruit flavors with a tropical-fruit-filled finish."

Vineyard

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

Moxee (100%): Planted in 1973, Moxee is located east of Yakima and north of Moxee. The south facing slope is about 1450 feet elevation. The soil is Moxee silt loam with broken limestone.

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: 2.7 tons per acre

Yeast: native

50% concrete tank fermentation

50% 105 gal. puncheon fermentation

Native malolactic fermentation

30% new French 105 gal puncheons

70% neutral French barriques

18 months barrel-aged on lees

Wine Analysis

2.2 g/L titratable acidity

3.65 pH

13.5% alcohol

No residual sugar

UPC

184745005150



SIXTO



SUBSTANCE

B. Leighton