

# SIXTO

## 2015 ROZA HILLS CHARDONNAY

A delicious mouth of tropical fruit, beeswax and a touch of brioche. Luscious and deep in an all-encompassing style. It just gives and gives. Majestic. Elegant. Awesome.

### Current & Past Scores

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

"From the lowest elevation site and chalky soils, the 2015 Chardonnay Roza Hills offers more minerality as well as caramelized currants, brioche, and toasted bread. With terrific richness, integrated acidity, and a great finish, it will keep for 3-5 years."

#### 93 Points, *Robert Parker's Wine Advocate*

"The 2015 Chardonnay Roza Hills Vineyard is beautiful, offering up an incipiently complex bouquet of fresh peach, tarte tatin and blanched almonds. On the palate, it's full-bodied, rich and glossy, standing out as the most ample and textural of these three vineyard-designate Chardonnays from Sixto, concluding with a pure, stony finish."

#### 92 Points, *Wine Spectator*

"Sleek and elegantly complex, with expressive Meyer lemon and toasty lees flavors that take on richness toward the vibrant finish. Drink now through 2021."

### Vineyard

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

**Roza Hills** (100%): At an elevation of 1350 feet above sea level the vineyard is in a natural southern sloping bowl that sits on the southern slope of the Rattlesnake Hills, planted in 1977. Temperatures, which are among the most moderate in the state, provide consistent ripening. To the west, the Cascade Mountain range shields eastern Washington from the Pacific Ocean's climactic influence while the Rattlesnake Hills diverts polar air from Canada, which can often damage grape vines. Soils, which are characterized by their nice texture, in contrast to the sandy soils found in nearby AVA regions. Roza Hills is the largest vineyard in the AVA and has several soil profiles throughout. The majority of the vineyard is planted in a loamy silt to clay with broken basalt chunks interspersed. This soil is called the Moxee Series and consists of shallow, well drained soils that formed in loess over a limestone mantling basalt. It is slightly alkaline. These soils lie above the flood plain of the Missoula flood and are therefore older than those located at lower elevations in the valley.

### 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: 3.0 tons per acre

Yeast: native

25% concrete tank fermentation

75% 105 gal. puncheon fermentation

Native malolactic fermentation

35% new French 105 gal puncheons

65% neutral French barriques

18 months barrel-aged on lees

### Wine Analysis

2.60 g/L titratable acidity

3.64 pH

13.5% alcohol

No residual sugar

### UPC

184745005051



SIXTO



SUBSTANCE

B. Leighton