

# SIXTO

## 2015 UNCOVERED CHARDONNAY

This wine's act is so together. With the smell of Fall in the aroma with lemon curd, nectarine, mineral, spice and sea spray. A suggestion of richness- yet so focused and fresh. Harmony, texture and flavor, the trifecta. It has it all.

### Current & Past Scores

#### 93 Points, *Jeb Dunnuck*

"A blend of multiple vineyards (this is the only blend in the Sixto lineup), the 2015 Chardonnay Uncovered is brought up in a mix of concrete and puncheons before spending 18 months in barrel. Buttered pineapple, white flowers, brioche, and some seriously ripe fruit emerge from the glass, and it's medium to full-bodied, beautifully concentrated and textured, with a terrific depth of fruit. It's impressive and showed even more freshness and purity with time in the glass."

#### 94 Points, Ranked #13 on Top 100 Wines of 2017, *Wine Spectator (v2014)*

"Dynamic, yet sleek and refined, driven by a core of minerally acidity that meshes with the delicately complex apple, Meyer lemon and spicy yeast accents. Drink now through 2021."

### Vineyard

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

**Frenchman Hills** (38%): This vineyard 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 has limestone and broken basalt soils at the top of the vineyard.

**Evergreen** (28%): Planted in 1998 by Jerry Milbrandt, the vineyard rows lie along a stretch of steep cliffs above the Columbia River in the AVA of Ancient Lakes. A cooler site due to river influence, the soils are composed of fragmented basalt, gravel silt, and a caliche deposited during ice age floods.

**Moxee** (18%): Planted in 1973, Moxee is located east of Yakima and north of Moxee. The west facing slope is about 1450 feet elevation. The soil is Moxee silt loam with broken limestone.

**Roza Hills** (16%): At an elevation of 1350 feet, in a natural southern sloping bowl that sits on the southern slope of the Rattlesnake Hills, Roza Hills was planted in 1977. The majority of the vineyard is planted in a loamy silt to chalky soil with broken basalt chunks interspersed.

### Vintage

The 2015 harvest was the warmest vintage in recorded history, with fantastic viticulture and a great extended harvest. Because of this, we were able to make some of the most incredible wines to date. The vintage was dry and long with an early bud break and late harvest that had cool evenings to guarantee incredible quality. The 2015 wines have big complex flavors, good acidity and great balance.

### Blend

100% Chardonnay

### Appellation

Columbia Valley

### Production

Yield: 3.0 tons per acre

Yeast: native

30% concrete tank fermentation

70% 400L puncheon fermentation

Native malolactic fermentation

25% new French 400L puncheons

75% neutral French 400L puncheons

18 months barrel-aged on lees

### Wine Analysis

4.8 g/L titratable acidity

3.65 pH

13.5% alcohol

### UPC

184745005006



SIXTO



SUBSTANCE

B. Leighton