

SIXTO

2016 UNCOVERED CHARDONNAY

This is what you get when you combine the three best Chardonnay vineyards in Washington State. Sumptuous and graceful, it gives up its flavors of guava, lemon curd, orange blossoms as the palate expands with more and more of the copious good stuff. Good. Compelling. So complete.

Current & Past Scores

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

"The 2016 Chardonnay Uncovered is another rich, medium to full-bodied effort from this team that has ample toast and orchard fruit-like aromas, a fleshy, supple texture, good acidity, and a clean finish. It's well worth the going rate and has a great mix of both richness and freshness."

91 Points, *Wine Spectator*

"Lithe and precise, with elegantly layered pear and lemon verbena accents that glide on a lingering, crisp finish. Drink now through 2022."

91 Points, *James Suckling*

"A blend of three mature plots, this has a fleshy and creamy peach core with a gentle almond edge to the nose. A fresh palate with underlying acidity that holds the finish in place. Tastes very complete. Drink now."

Vineyard

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

Frenchman Hills (42%): 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.

Moxee (34%): 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 (24%): 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 2016 vintage started early and warm in Washington State. When summer arrived, the season saw cooler evenings that helped retain acidity, extended the growing and ripening period into September and October. This allowed the fruit to gain more complexity and deeper charm without sacrificing the acid or producing higher alcohol content. The vintage has created deeply rich and focused wines that we will be able to enjoy for a long time to come.

Blend

100% Chardonnay

Appellation

Washington State

Production

Yield: 2.3 tons per acre

Yeast: native

19% concrete tank fermentation

81% 400L puncheon fermentation

Native malolactic fermentation

28% neutral French 400L puncheons

40% once-used French 400L puncheons

32% new French 400L puncheons

18 months barrel-aged on lees

Wine Analysis

5.5 g/L titratable acidity

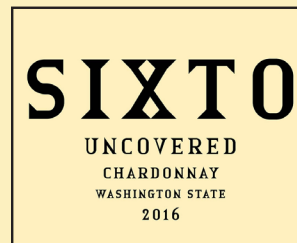
3.67 pH

14.0% alcohol

No residual sugar

UPC

184745005006



SIXTO



SUBSTANCE

B. Leighton