

# SIXTO

## 2016 FRENCHMAN HILLS CHARDONNAY

Elegant. Brilliant. Subtle. Electricity pulses through this high elevation Chardonnay. Hazelnut, white truffle and clove lift the perfume of fresh tilled spring earth. Apple blossom, lavish mid-palate stone, tea biscuit. Likewise with a complexity so great, words are hard to find. So I invite you to find some of your own. Magnificent.

### Current & Past Scores

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

"The 2016 Chardonnay Frenchman Hills tasted like a top Corton with its powerful, full-bodied notes of caramelized orchard fruits, earthy minerality, and spice. It's one of the bigger, richer wines in the lineup yet it gains purity and elegance as it sat in the glass."

#### 93 Points, *Wine Spectator*

"Rich, yet crisp and graceful, with baked pear, toasty lees and spice flavors, taking on a dynamic structure toward the finish. Drink now through 2023."

#### 93 Points, *James Suckling*

"This has a combination of rich aromas and flavors with crispness to the structure. Lemons and just-ripe peaches sit in sleek formation, holding through to the crisp, dry and chiseled finish. Drink now."

### Vineyards

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 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: 1.6 tons per acre

Yeast: native

50% concrete tank fermentation

50% French oak barrel fermentation

Native malolactic fermentation

20% new French 105 gal & 159 gal puncheons

18 months barrel-aged on lees

### Wine Analysis

5.4 g/L titratable acidity

3.62 pH

14.5% alcohol

No residual sugar

### UPC

184745005105



SIXTO



SUBSTANCE

B. Leighton