

# SIXTO

## 2016 MOXEE CHARDONNAY

Whoa. Harmony is first to come to mind. Multi-layered enticing aromas that draw you in and deliver a plethora of chamomile, lemon curd, baked apple and brioche on a medium body. Mouth-filling palate insists minerals driving all the way to a long, satisfying conclusion. WHOA.

### Current & Past Scores

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

"The 2016 Chardonnay Moxee comes from more limestone soils and 50-year-old vines planted on the northeastern edge of the Yakima Valley. It's classic Chardonnay offering beautiful, Chablis-like white flowers, lemon curd, and white peach notes. With a terrific sense of minerality, a concentrated yet balanced mouthfeel, and a great finish, it's another terrific white from this team."

#### 94 Points, *James Suckling*

"The oldest of the three chardonnay vineyards (52 years) and low-yielding, this has a very rich and creamy nose with fully ripe peaches and subtle biscuit spices. The palate is plush, ripe and rich with a wealth of dense, fleshy fruit. Holds long with fresh, rye- like grain and cashews and almonds to close. Quiet esoteric and darn good chardonnay. Drink now."

#### 92 Points, *Wine Spectator*

"Graceful and sleek, with pear, lemon curd and stony mineral flavors that pick up speed toward the vibrant, steely finish. Drink now through 2022."

#### 92 Points, *Vinous/Tanzer*

"(Sixto works with this entire 19-acre vineyard planted in 1972 on limestone soil and starting in 2018 some of this fruit will enable further expansion of the Chardonnay Uncovered bottling): Deep yellow. Fresh scents of peach and citrus fruits. More substantial on the palate than the Frenchman Hills version, with harmonious acidity giving energy and finesse to the lemon curd and chamomile tea flavors. Chewier on the back end than the Roza Hills version, with the finish showing more of a tactile, phenolic quality and a note of nutmeg. Incidentally, Leighton makes these wines with wild yeasts and allows them to complete their malolactic fermentations."

### 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 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: 1.4 tons per acre

Yeast: native

50% concrete tank fermentation

50% French oak barrel fermentation

Native malolactic fermentation

25% new French 105 gal & 159 gal puncheons

18 months barrel-aged on lees

### Wine Analysis

5.5 g/L titratable acidity

3.59 pH

14.0% alcohol

No residual sugar

### UPC

184745005150



SIXTO



SUBSTANCE

B. Leighton