

SIXTO

2016 ROZA HILLS CHARDONNAY

If there is a baseline for Washington Chardonnay, this is it! Rich, full, all-encompassing white chocolate, chestnut, fresh churned sweet cream and spring flowers. A dollop of marmalade completes the deliciousness. So good. So Washington.

Current & Past Scores

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

"The star of the show is the 2016 Chardonnay Roza Hills and it comes from a site in the Rattlesnake Hills region and was brought up roughly one-quarter new French oak. It has riviting minerality as well as classy notes of lemon, buttered citrus, toasted spice, and brioche. Deep, full-bodied, seamless, and elegant on the palate, it's the finest Chardonnay I've tasted from Washington."

94 Points, *James Suckling*

"A plot on chalk soils planted in 1972, this has a lemon-cooler nose with wet-stone nuances, as well as a gently reductive edge. The fruit is somewhere in between pear and peach with lightly spiced custard notes on the nose and palate. Has salient crispness and depth. Good tension, too. Drink or hold."

94 Points, *Wine Spectator*

"Spirited and plush, with expressive pineapple and pear flavors, accented by buttery brioche and spice notes that build richness on the opulent finish. Drink now through 2023."

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 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

33% new French 105 gal & 159 gal puncheons

18 months barrel-aged on lees

Wine Analysis

5.60 g/L titratable acidity

3.57 pH

14.5% alcohol

No residual sugar

UPC

184745005051



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SUBSTANCE

B. Leighton