

SIXTO

2017 FRENCHMAN HILLS CHARDONNAY

TASTING NOTES BY WINEMAKER CHARLES SMITH

Its pedigree is apparent. Exciting reveal with energy to spare. Cherry blossom, Japanese pear, nutmeg and nori comes to mind as the exceptional palate goes to town carrying on with more mystery and pleasure that only this wine can deliver.



VINTAGE NOTES

2017 was a fantastic year for making wine with a cool spring and a fair amount of rain. Washington had an ideal spring for healthy vines. The moderate temperatures during summer were perfect for small clusters and yet delayed veraison into the fall where we had a consistent ripening season that allowed us to hang the fruit for perfect tannin and flavor without losing acidity or acquiring too much alcohol. Overall it was a vintage to remember.

CURRENT & PAST SCORES

94+ Points, *Jeb Dunnuck*

"... Lots of minerality, honeyed golden apple, brioche, and subtle caramelized lemon notes all flow to a medium-bodied, vibrant white that has bright acidity, plenty of richness and depth, and a great finish."

93 Points, *James Suckling*

"Plenty of sliced apple and pear aromas with hints of cream and vanilla. Full-bodied, layered and nicely oily with a long, flavorful finish. Dried fruit and candied lemon at the end. All about purity of fruit. Drink or hold."

90 Points, *Wine Spectator—Tim Fish*

"A luscious texture blends with a crisp spine of acid that drives the apricot, honeysuckle and spiced golden apple flavors, ending with a plump finish..."

90 Points, *Vinous—Stephen Tanzer*

"Bright yellow. Slightly reduced aromas of yellow stone fruits and nutty, toasty oak..."

VINEYARD

Frenchman Hills Vineyard (100%)

Planted in 1998, Frenchman Hills is located just north of the Wahluke Slope. Sitting at 1650 feet elevation, it is a cooler site than the surrounding vineyards, yet does not easily frost. The ancient limestone and broken basalt soils are still intact, as the top of the vineyard was not impacted by the Missoula Flood nearly 12,000 years ago. The cooler aspect allows the grapes to have a long hang time without accumulating excess sugar and the resulting wines maintain beautiful acidity.

WINEMAKING

Varietal Breakdown: 100% Chardonnay

Appellation: Royal Slope

Production: 2.5 tons per acre, native yeast, 100% whole cluster pressed, 50% concrete tank fermentation; 50% 105gal neutral puncheons fermentation. 30% new French 105gal puncheons, 18 months barrel-aged on lees

Wine Analysis: 5.5 g/L titratable acidity | 3.61 pH | 14.5% alcohol | No residual sugar

UPC: 184745005105



HOUSE OF SMITH