

SIXTO

2017 MOXEE CHARDONNAY

TASTING NOTES BY WINEMAKER CHARLES SMITH

Super expressive with intensity. Laser-focused complexity that almost defies description, but I will try: lime leaf, chamomile petals, seashell and redwood forest. As perfect as can be.



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

96 Points, Top 100 Wines of the USA (#46, 2020), James Suckling

“Love the lifted nose to this chardonnay with dried-apple, lemon and flor character. It’s full-bodied, dense and layered with a fantastic finish. This is very special. Wild yogurt, rye grain and dried nougat at the end. Wonderful. Drink or hold.”

94 Points, Jeb Dunnock

“More lemon curd, honeyed apple, and melon notes emerge from the 2017 Chardonnay Moxee, which comes from limestone soils and a west-facing slope. Rich, medium to full-bodied, and beautifully textured, with subtle oak, it’s a killer bottle of Chardonnay that will evolve for a good decade or more.”

91+ Points, Robert Parker’s Wine Advocate

“Bursts with bright orange blossom and apricot aromas that open to refined pear and spice flavors that flesh out on a lingering finish. Drink now through 2022. 290 cases made.”

VINEYARD

Moxee Vineyard (100%)

Planted in 1973, Moxee is located east of Yakima and north of Moxee. The south facing slope is approximately 1450 feet elevation. The soil is Moxee silt loam with broken limestone.

WINEMAKING

Varietal Breakdown: 100% Chardonnay

Appellation: Columbia Valley

Production: 2.5 tons per acre, native yeast, 100% whole cluster pressed, 50% concrete tank fermentation; 50% 105gal neutral puncheons fermentation. 28% new French 105gal puncheons | 18 months barrel-aged on lees

Wine Analysis: 5.6 g/L titratable acidity | 3.63 pH | 14.5% alcohol | no residual sugar

UPC: 184745005150



HOUSE of SMITH