

SIXTO

2017 ROZA HILLS CHARDONNAY

TASTING NOTES BY WINEMAKER CHARLES SMITH

Rich, full and just so lovely. Perfumed mango, papaya and Bosc pear. Silky texture with quince and chalk as it continues to ooze with personality.



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

95 Points, *James Suckling*

"A beautiful, layered white with sliced cooked apples, white-peach pie and some nuts. It's full-bodied and rich, yet focused and formed. Just a hint of yogurt to make it interesting and serious at the same time. Drink or hold."

95 Points, *Jeb Dunnuck*

"...another rich, powerful effort with bright lemon and citrus fruits, lots of chalky minerality, a layered, medium-bodied texture, and stunning purity and length on the finish."

93 Points, *Wine Spectator-Tim Fish*

"Plump and polished, with floral pear and apricot flavors that build richness and structure toward a spicy finish. Drink now through 2022. 358 cases made."

91 Points, *Vinous-Stephen Tanzer*

"Bright medium yellow. Explosive scents of pineapple and candied apple. The richest of these Chardonnays on the palate, conveying a fatter, riper, higher-pH mouthfeel and an umami texture without coming off as salty..."

VINEYARD

Roza Hills Vineyard (100%)

At an elevation of 1350 feet, Roza Hills Vineyard is located in a southern sloping bowl, on the south side of the Rattlesnake Hills. Planted in 1977, the majority of the vines are located in soils of loamy silt and chalk, with broken basalt chunks interspersed.

WINEMAKING

Varietal Breakdown: 100% Chardonnay

Appellation: Yakima Valley

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

Wine Analysis: 5.4 g/L titratable acidity | 3.65 pH | 14% alcohol | no residual sugar

UPC: 184745005051



HOUSE OF SMITH