SIXTO

2017 UNCOVERED CHARDONNAY

TASTING NOTES BY WINEMAKER CHARLES SMITH

Aromatically compelling. Dried apricot, white anise and onward. A medium-bodied, full-flavored mouth of deliciousness. Lemon curd, orange cream and chamomile leads the way as flavor combines and compounds for a long, lingering finish.



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, Top 100 Value Wines (#73-2021), James Suckling

"Satisfying aromas of candied apple, honey and basil leaf follow through to a full body that's bright and formed with beautiful fruit and underlying freshness and savoriness. Just a hint of cream and blanched almond. Lemon curd. Juicy finish. Complete."

92 Points, Wine Spectator-Tim Fish

"Supple and rich, with flamboyant tropical fruit, spiced cinnamon and apricot flavors that linger on an invigorating finish."

92+ Points, Jeb Dunnuck

90 Points, Wine Advocate

90 Points, Vinous-Stephen Tanzer

VINEYARDS

Frenchman Hills Vineyard (36%)

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.

Moxee Vineyard (33%)

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.

Roza Hills Vineyard (31%)

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% Chardonnav

Appellation: Washington State

 $\textbf{Production}: 3.0 \, tons \, per \, acre \, | \, native \, yeast \, | \, 100\% \, whole \, cluster \, fermentation \, | \, 50\% \, concrete \, tank \, fermentation;$

50% barrel fermentation | 30% new French 105gal puncheons | 17 months barrel-aged on lees **Wine Analysis**: 5.1 g/L titratable acidity | 3.68 pH | 14% alcohol | no residual sugar

UPC: 184745005008

