

SIXTO

2018 FRENCHMAN HILLS CHARDONNAY

TASTING NOTES BY WINEMAKER CHARLES SMITH

Golden-hued, beautifully aromatic and inviting from the first sip, then rewarded with passion fruit, apple blossom, pie crust and gunpowder in a kaleidoscope of flavor. Medium-bodied with an understated suggestion of richness that brings this single-vineyard to a resounding crescendo.



VINTAGE NOTES

The 2018 vintage was incredible! This outstanding vintage began mild followed by a long and dry ripening season in the fall. This enabled us to hang the fruit to reach optimal ripeness without losing acidity or increasing sugars. The wines from 2018 are exceptional in many ways, from the great expression of the whites to the beautiful refinement and complexity of the reds. Enjoy!

CURRENT & PAST SCORES

94 Points, *James Suckling*

“Lots of white peaches and cooked apples with honey and lilac undertones. It’s full-bodied, yet remains so lively and layered with some cookie and apple skin at the end. Some licorice and aniseed here, too. Drink now.”

93 Points, *Wine Spectator–Tim Fish*

“Offers polish and structure with vibrant nectarine, lemon verbena and spice flavors that fan out on the savory finish. Drink now. 321 cases made.”

91 Points, *Vinous–Stephen Tanzer*

“Bright pale yellow. Deeper, muskier scents of ripe peach, grilled nuts and subtle vanillin oak... nicely integrated acidity and good restraint. Finishes juicy and firm, in need of another six months to open further.”

93+ Points, *Jeb Dunnuck*

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: Washington State

Production: 3.1 tons per acre | Native yeast | 100% whole cluster pressed | 50% concrete tank fermentation; 50% 105gal neutral puncheons fermentation | 21% new French 105gal puncheons | 17 months barrel-aged on lees

Wine Analysis: 5.8 g/L titratable acidity | 3.47 pH | 14% alcohol | No residual sugar

UPC: 184745005105



HOUSE OF SMITH