

SIXTO

2018 MOXEE CHARDONNAY

TASTING NOTES BY WINEMAKER CHARLES SMITH

Aromas not seen before. Chamomile, lime leaf and limestone fill the air giving way to a luxurious palate full of ripe golden pear, lemon curd and beeswax that continue to persist as long as one can imagine.



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

96 Points, *James Suckling*

"The Moxee is always very intense and layered with lots of honey, apple, hints of toasted oak and some grilled bread. It's full-bodied and flavorful. Savory, too. Agile at the end. Wente clone. Drink now or hold."

93 Points, *Jeb Dunnuck*

"More caramelized lemon, honeysuckle, flower oil, and toasted bread notes emerge from the 2018 Chardonnay Moxee, and where the Frenchman Hills is more reserved and reticent, this is up-front and showy, with beautiful fruit and opulence. Possessing good concentration, impeccable balance, and a lively spine of acidity, it's going to evolve for a solid decade in cold cellars."

92 Points, *Vinous-Stephen Tanzer*

"Bright, light yellow. Lively if reticent scents of lemon, lime, herbal tea and minerals. Even juicier than the Frenchman Hills example, but also reveals lovely umami salinity and good texture. Intense, sharply delineated flavors of beeswax, chamomile, lemon curd and spices carry through to a firm finish featuring sneaky length. This is always the highest in acidity of the Sixto Chardonnays."

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: 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

