

SIXTO

SIXTO ROZA HILLS CHARDONNAY 2018

TASTING NOTES BY WINEMAKER CHARLES SMITH

Beautiful, deep-colored, vibrant and shimmering in the light with a plethora of descriptors. Orange blossom, Honeycrisp apple, lemon balm, crushed almonds, praline, sea foam, guava, candy floss, kumquat, chalk, lemon thyme and melon. You get the point, right? All together in a seamless, exhilarating palate that continues effortlessly forever.



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 SCORES

94 Points, *James Suckling*

"Sliced cooked apple with some lemon rind, as well as slightly burnt citrus and crushed stone. Some vanilla undertones. It's medium-bodied with a lovely core of fruit and linear phenolic tension. Subtle, yet flavorful. Drink now or hold."

94 Points, *Jeb Dunnuck*

"...a stunning array of chalky minerality, white flowers, toasted bread and assorted citrus, lemon, and honeyed orange fruits. With medium to full-bodied richness, beautiful balance, and a solid spine of acidity..."

93 Points, *Wine Spectator—Tim Fish*

"Grabs you immediately with its plush and oily texture and then draws in tropical fruit, apricot blossom and spice flavors that linger on a savory finish. Drink now. 354 cases made."

92+ Points, *Robert Parker's Wine Advocate—Anthony Mueller*

"... round and expressive tropical fruit aromas ... flavors of peach ring, baked apples and vanilla crème brûlée with a soft nuttiness ... on the mid-palate. Concluding with a delightfully lingering finish..."

91 Points, *Vinous—Stephen Tanzer*

"...peach and apricot accented by spices, with a touch of orange blossom... Ripe, plush, silky and mouthfilling, with lovely stone-fruit and spice intensity..."

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: Washington State

Production: 3.1 tons per acre, native yeast, 100% whole cluster pressed, 50% concrete tank, 50% barrel fermentation | 17 months barrel-aged on lees in 24% new French 105gal puncheons

Wine Analysis: 5.5 g/L titratable acidity | 3.62 pH | 14% alcohol | no residual sugar

UPC: 184745005051



HOUSE of SMITH