

# SIXTO

## 2018 UNCOVERED CHARDONNAY

### TASTING NOTES BY WINEMAKER CHARLES SMITH

The color reminded me of Meursault. Golden and hazelnut-hued. The wine comes fully formed from the glass with jackfruit, oyster shell, apricot stone, crushed rock and flavor galore. Wax, spring flowers, vanilla pod, ancient vinyl. So giving. The next words should be THANK YOU...May I have another?

### 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

#### 93 Points, *James Suckling*

"This is always a pretty chardonnay with transparent cooked-apple, lemon-rind and ripe-pineapple character. It's full-bodied, layered and beautiful. Drink now."

#### 92+ Points, *Jeb Dunnuck*

"Showing beautifully, the 2018 Chardonnay Uncovered is a blend of sites yet sees the same care and upbringing as the single vineyards. Honeyed lemons, toasted bread, caramelized orchard fruits, and a touch of chalky minerality all make an appearance, and it's medium-bodied, with a balanced, elegant texture, ample richness, and a clean finish. It's another age-worthy Chardonnay from this label that will benefit from a year or two in bottle."

#### 92 Points, *Wine Spectator—Tim Fish*

"Floral star fruit and apricot aromas open to lush yet crisp pineapple flavors that expand and flesh out on the finish. Drink now. 4,974 cases made."

### VINEYARDS

#### Moxee Vineyard (50%)

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 (26%)

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.

#### Frenchman Hills Vineyard (24%)

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:** 3.0 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



HOUSE OF SMITH