

# SIXTO

## 2020 SIXTO FRENCHMAN HILLS CHARDONNAY

### TASTING NOTES BY WINEMAKER CHARLES SMITH

Frenchman Hills, what a treasure. Year after year, remains balanced, focused and brilliant. Apple blossom, pippin apple, dried apricot, honeysuckle and then caramelized lemon. Embrace the rich deep layers of honeycomb and piecrust with persistent flint notes. Hmmm. So much warmth, so good.

### VINTAGE NOTES

The 2020 vintage might be the best vintage that we have ever had in Washington state history. We had an incredible growing season that was long and temperate, allowing the fruit to ripen evenly. The wines are focused, rich, complex and lively. The reds are restrained and elegant, yet powerful with incredible tension and balance. Our white and rosé wines are wonderfully rich on the palate but balanced with enough acid to make the wines complete. We are excited to see how these wines evolve!

### CURRENT SCORES

#### 95 Points, *James Suckling*

"This has aromas of apple pastries, dried pineapple, salted almonds and some chamomile. There's a persistent salty undertone here, lending freshness to the pastry and custard elements. So drinkable and creamy, yet focused, with a long, serious finish. Drink or hold."

#### 94 Points, *Anthony Mueller–Robert Parker's Wine Advocate*

"Fresh, juicy and creamy with a delicate mineral essence that gives way to soft baking spices and yellow apple flavors. Medium-bodied, the palate grows to reveal impressive depth and breadth before gliding to a lingering, spicy, mineral-laced finish. Bravo!"

#### 94 Points, *Jeb Dunnock*

"A beautifully pure, elegant Chardonnay offering clean melon, orange blossom, and honeyed flower notes in a medium-bodied, beautifully balanced style ... has clean, integrated acidity, and a great finish."

### 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:** Royal Slope

**Production:** 3.1 tons per acre, native yeast, 100% whole cluster press, fermentation in 50% concrete tank / 50% French oak puncheon | 18 months barrel-aged on lees in 30% new French oak puncheons | 357 cases

**Wine Analysis:** 5.3 g/L titratable acidity, 3.55 pH, 14% alcohol, no residual sugar

**UPC:** 184745005107

