SIXTO

2021 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

2021 was one of the warmest vintages to date in Washington. It started with an early bud break due to nice weather and moderate temperatures. June was one of the warmest in recorded history, resulting in very small berries. Veraison and the beginning of the ripening season were nice and even, creating a beautiful, extended ripening season that led to excellent fruit with incredible concentration. Overall, 2021 is a distinct and lovely vintage and produced fantastic wines to enjoy now and into the future.

CURRENT SCORES

95 Points, *James Suckling (v2020)*

"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 (v2020)*

"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 Dunnuck (v2020)*

"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: 3.0 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 | 339 cases
Wine Analysis: 5.5 g/L titratable acidity, 3.62 pH, 14.5% alcohol, no residual sugar
UPC: 184745005107

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