SIXTO

2021 SIXTO MOXEE CHARDONNAY

TASTING NOTES BY WINEMAKER CHARLES SMITH

Oh my. Enticing. Beautiful. Gob smacked. I can't remove my nose from the glass. Chamomile flower, lemon custard, toasted cashews and fresh yogurt, layered with notes of brioche, muted spices and a faint hint of orange blossom and don't forget, the spine of minerality that keeps it all together. What a true pleasure… a gift.



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

96 Points, *James Suckling (v2020)*

"This is so attractive, with notes of dried apples, apricots and mandarins, together with honeysuckle, freshly baked bread and praline. It's so complex and textured that it makes you almost chew through it, experiencing waves of generous stone fruit, chalkiness and a clean cut of vivid acidity. Long finish with bright, stony minerality. Drink or hold."

93 Points, *Eric Guido–Vinous (v2020)*

"Dusty and floral in the glass, showing chamomile, crushed apples and lime zest. Silky and pliant, this impresses with an acid- and citrus-based tension that builds throughout, creating an almost-crunchy feel toward the close. It leaves a resonance of lemon zest and sweet spice to linger while tapering off remarkably fresh."

92 Points, *Anthony Mueller–Robert Parker's Wine Advocate (v2020)*

"The nose opens to classic Chardonnay notes of yellow apple, sweet citrus and hints of lemon pastry cream and elegant brown baking spices. Medium to full-bodied, the wine is fine, beautifully textured and fresh, with a vibrant core of healthy fruits and oak flavors that linger through the long, succulent finish. Give it a try!"

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: Columbia Valley

Production: 1.9 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 | 355 cases

Wine Analysis: 5.5 g/L titratable acidity, 3.65 pH, 14% alcohol, no residual sugar

UPC: 184745005152

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