SIXTO

2021 SIXTO UNCOVERED CHARDONNAY

TASTING NOTES BY WINEMAKER CHARLES SMITH

Charming, warm and pleasing. It issues a desire to intake and savor all that there is to offer in this bottle. Quince, apricot, bosc pear… all layered deeply with a soft undercurrent of honey suckle, striking green apple, beeswax and a crazy note of fresh baked croissants. Delicious is an understatement.... can't stop here.



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

94 Points, *James Suckling (v2020)*

"Hazelnuts, pie crust, spiced pears, acacia honey and salted caramel here. Full-bodied, textured and full of flavor, w ith a n a lmost o ily t exture, y et n ot heavy. C oncentrated and generous. Drink now or hold."

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

"Fresh and clean, with hints of delicate mineral and savory green notes, the 2020 Chardonnay Uncovered is fresh and zippy and bursts with citrus and chamomile notes. Medium to full-bodied, the wine is balanced, with a lovely mouthfeel and reveals succulent acidity and fine mineral tension before lingering with a spicy, floral finish. At this price, buy the entire case."

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

"The 2020 Chardonnay Uncovered pulls me down to the earth with notes of wet stone, flowery underbrush, crushed apples and gingery spice forming its bouquet. This is pure elegance on the palate, soothing with ripe orchard fruits and sweet inner florals, as a core of vibrant acidity maintains a lovely freshness. Candied lime and hints of mint linger impossibly long, as the 2020 finishes crisply refreshing."

VINEYARDS

Frenchman Hills (30%), **Roza Hills,** (30%), **Moxee** (40%)

WINEMAKING

Varietal Breakdown: 100% Chardonnay

Appellation: Columbia Valley

Production: 2.3 tons per acre, native yeast, 100% whole cluster press, fermentation in 50% Concrete tank / 50% French Oak Puncheons I 18 months barrel-aged on lees in 30% new French oak puncheons

Wine Analysis: 5.4 g/L titratable acidity, 3.65 pH, 14.5% alcohol, no residual sugar

UPC: 184745005008

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