

# SIXTO

## SIXTO UNCOVERED CHARDONNAY 2019

### TASTING NOTES BY WINEMAKER CHARLES SMITH

Not from here, this wine is otherworldly! Apricot, stone, pippin apple, sea breeze and wildflowers mingle to create this compelling beauty. Sit down and take your time with this wine, to savor the incredible structure, with a long and lingering presence of toasted almonds, apple blossom and flint. A wonderful journey!

### VINTAGE NOTES

The 2019 vintage was on the cooler side as it started slow with later-than-usual bud break and continued on to be fairly moderate throughout the year. Some vineyards had issues with an October freeze a bit earlier than usual, but our high-elevation vineyards have great air drainage which allows us to extend the growing season late into October without freeze. This yielded fantastic ripening and some awesome wines with incredible balance and character. Overall, we are excited about the wine produced in 2019, which has brought us more finesse, incredible flavors and lovely balance.

### CURRENT SCORES

96 Points, *James Suckling*

92 Points, *Jeb Dunnuck*

92 Points, *Owen Bargreen–Vinous*

90 Points, *Anthony Mueller–Robert Parker’s Wine Advocate*

### VINEYARD

#### Frenchman Hills Vineyard (38%)

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.

#### Moxee Vineyard (31%)

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 (31%)

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.

### WINEMAKING

**Varietal Breakdown:** 100% Chardonnay

**Appellation:** Washington State

**Production:** 2 tons per acre, native yeast, 100% whole cluster pressed, fermentation in 50% concrete tank / 50% French oak puncheons | 19 months barrel-aged on lees in 25% new French oak puncheons

**Wine Analysis:** 5.3 g/L titratable acidity, 3.67 pH, 14% alcohol, no residual sugar

**UPC:** 184745005008

