SIXTO

SIXTO FRENCHMAN HILLS CHARDONNAY 2019

TASTING NOTES BY WINEMAKER CHARLES SMITH

Persistent and pleasing with a beautiful golden hue and aromas of Asian pear, lemon thyme, crushed seashells, passion fruit and burnt orange peel. Flavors of roasted hazelnuts, short bread and wild sage. Amazing length with no end, an epic with more to say!



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

94 Points, James Suckling

"Aromas of sliced apple, dried white flowers and rosemary. Medium-to full-bodied with good texture. Fresh and balanced with a savory white-pepper finish. Very charming. Drink now."

93 Points, Jeb Dunnuck

"... elegant profile as well as lots of apple blossom, honeyed minerality, and melon-like aromas and flavors. It will evolve gracefully for 4-6 years"

92 Points, Anthony Mueller-Robert Parker's Wine Advocate

"... offers a voluptuous nose that wafts with a delicate balance of oak expression and mineral essence before delightful aromas of pastry cream and sweet citrus sway in unison ... sweet citrus, caramelized apples, peach yogurt and hints of pineapple husk with a succulent sensation of wax melon dipped in almond butter."

92 Points, Owen Bargreen-Vinous

"...lychee and starfruit tones alongside suggestions of sourdough bread and Japanese pear. The palate is lithe and soft with a velvety texture."

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: 2 tons per acre, native yeast, 100% whole cluster pressed, fermentation in 50% concrete tank / 50% French oak puncheons I 19 months barrel-aged on lees in 22% new French puncheons I 356 cases produced

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Wine Analysis: 5.3 g/L titratable acidity, 3.64 pH, 14% alcohol, no residual sugar

UPC: 184745005107