

# SIXTO

## SIXTO MOXEE CHARDONNAY 2019

### TASTING NOTES BY WINEMAKER CHARLES SMITH

Intoxicating and inviting. Bosc pear, lime leaf, white peach chamomile flower and limestone. There is a depth and complexity, luring you to new discoveries: lemon curd, oyster shell, kumquat and tangerine. Another classic ready to enchant and delight!

### 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*

"Green apple, pear and lily on the nose. Medium-bodied with a pleasant, oily texture. Nuanced and layered palate. Wet and chalky-mineral character mixes with notes of matchstick and fresh hay. Wonderful. Drink or hold."

#### 94 Points, *Jeb Dunnuck*

"... Stone fruits, orange blossom, and chamomile notes all give way to a medium-bodied, rich, yet fresh and nicely balanced effort that has notable purity and precision and a great finish."

#### 92 Points, *Owen Bargreen-Vinous*

"... It's aromatically lush and intense, featuring cardamom-dusted challah bread, banana and shades of ripe pear that come together marvelously. Deep and rich with a nice veil of tension, this shows outstanding length. Enjoy it over the next 10 years."

#### 90+ Points, *Anthony Mueller-Robert Parker's Wine Advocate*

"... offers aromas of pastry cream, yellow apples and dusty yellow flowers on the nose. Medium-bodied yet texturally pleasing, the palate offers plenty of mineral tension while offering a surprising weight with a succulent acidity and a soft waxy mouthfeel."

### 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:** 1.6 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 27% new French puncheons | 382 cases produced

**Wine Analysis:** 5.3 g/L titratable acidity, 3.65 pH, 13.5% alcohol, no residual sugar

**UPC:** 184745005152

