



2012 SIXTO UNCOVERED CHARDONNAY

A cuvee of our three single-vineyard Chardonnays, this wine is loaded with tropical fruit, Meyer lemon, and citrus blossoms. Medium body with real mid-palate density, then crushed stone minerality and beautiful length in the mouth. A steal!

BLEND

100% Chardonnay:
41% Roza Hills, 31% Frenchman Hills,
28% Moxee

APPELLATION

Washington State

PRODUCTION

Yield: 2 Tons Per Acre
100% Whole Cluster Pressed
Yeast: Native
100% Punccheon Fermented
100% Native Malolactic
No New Oak
15 Months Barrel-Aged on Lees

WINE ANALYSIS

5.9 grams/L Total Acidity
3.59 pH
14.5% Alcohol

CURRENT & PAST SCORES

92 Points, Robert Parker's Wine Advocate

"A blend from Frenchman Hills, Moxee and Roza Hills Vineyards, the 2012 Chardonnay Uncovered was brought up all in neutral French oak and spent 15 months on lees prior to bottling. It's a gorgeous Chardonnay that offers lots of apple, white flowers and toasty notes to go with a ripe, rounded, sexy style on the palate. One of the more layered and ripe efforts here, it still stays fresh and lively, with plenty of zip and cut on the finish."

VINEYARDS

Roza Hills: At an elevation of 1350 feet, in a natural southern sloping bowl that sits on the southern slope of the Rattlesnake Hills, Roza Hills was planted in 1977. The majority of the vineyard is planted in a loamy silt to clay with broken basalt chunks interspersed. This soil is called the Moxee Series and consists of shallow, well drained soils that formed in loess over a limestone mantling basalt.

Frenchman Hills: This vineyard was planted in 1998 and is about a 30-minute drive north of the Wahluke Slope, which is one of the warmest areas in the Columbia Valley. However, Frenchman Hills Vineyard is a cooler site, partly because of its higher elevation at 1650 feet. It also does not easily frost, and the limestone and broken basalt soils at the top of the vineyard were not affected by the Missoula Flood that ravaged much of Eastern Washington some 12,000 years ago.

Moxee: Planted in 1984, Moxee is located east of Yakima and north of Moxee. The south facing slope is about 1450 feet elevation. The soil is Moxee silt loam with broken limestone.

VINTAGE

Washington vintners were overjoyed at what they tasted after a growing season that tracked very much like 2008, one of the best vintages in memory producing a depth of flavor in an abundant crop that retained its desired acidity. Following several cooler vintages, 2012 allowed the vines to ripen normally. The waves of fruit came in smoothly. Fruit could hang longer without worrying about getting too ripe. The steady ripening also allowed for beautiful structure and elegance.

