



2012 SIXTO FRENCHMAN HILLS CHARDONNAY

Topping off at 1680 feet elevation, this north-facing vineyard grows incredibly pure Chardonnay. Reminiscent of top-level Burgundy, but no, it's all Washington. Suave complex, precise and multi-layered, this is destined to be a classic!

BLEND

100% Chardonnay

APPELLATION

Washington State

PRODUCTION

Yield: 2 Tons Per Acre
100% Whole Cluster Pressed
Yeast: Native
50% Concrete Fermented
50% Puncheon Fermented
100% Native Malolactic
17% New French Oak
15 Months Puncheon-Aged on Lees

WINE ANALYSIS

6.2 grams/L Total Acidity
3.54 pH
14.5% Alcohol

CURRENT & PAST SCORES

93 Points, Robert Parker's Wine Advocate

"Of the three SIXTO Chardonnay releases, the 2012 Chardonnay Frenchman Hills Vineyard comes from the highest elevation site and cool north-facing slopes and broken basalt soils. Seeing a scant 17% new French oak, it has lively crisp notes of green citrus, toasted bread and buttered apple to go with a medium to full-bodied, balanced fresh, yet also rich style on the palate. One of the top Chardonnays coming out of Washington, it should drink nicely for at least 2-3 years."

93 Points, Wine Spectator

"Bright and vital, with passion fruit-accented pear and floral flavors, wrapped in a smooth blanket of creamy notes as the finish lingers effortlessly. Has presence and persistence."

VINEYARDS

Frenchman Hills: Frenchman Hills 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. Because of the slightly cooler aspect, grapes hang longer without accumulating excessive sugar (and thus, higher alcohols) while still managing to retain beautiful acidity.

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.

