



2012 SIXTO MOXEE CHARDONNAY

From 38 year-old vines, low yield Chardonnay - beguiling aromas of chamomile tea, feminine exotic spice, toasted lemon pie crust. Focused and so transparent, an amazing layer-upon-layer wine.

BLEND

100% Chardonnay

APPELLATION

Washington State

PRODUCTION

2 Tons Per Acre
100% Whole Cluster Pressed
Yeast: Native
100% Punccheon Fermented
100% Native Malolactic
21% New French Oak
15 Months Barrel-Aged on Lees

WINE ANALYSIS

5.7 grams/L Total Acidity
3.66 pH
14.5% Alcohol

CURRENT & PAST SCORES

93 Points, Robert Parker's Wine Advocate

"The 2012 Chardonnay Moxee Vineyard comes from a site that lies at 1,400 feet in elevation and a mix of basalt and limestone soils. More exotic than the Frenchman Hills Chardonnay, with lots of chamomile, lemon, spice and toasty notes, it has lively acidity, plenty of texture and a clean, brilliantly focused finish. It's another terrific Chardonnay to enjoy over the coming couple years."

93 Points, Wine Specator

"Bright gold in color, with finesse to the spicy pear and citrus flavors, coming together seamlessly on the harmonious, persistent finish. Drink now through 2020."

VINEYARDS

Moxee: Moxee was planted in 1984, and 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.

