



2012 SIXTO ROZA HILLS CHARDONNAY

From one of our warmer sites, think Washington not California. White blossoms, stone fruit, lemon curd. Stone on tongue, we're talking minerality galore. Rich and pure.

BLEND

100% Chardonnay

APPELLATION

Washington State

PRODUCTION

Yield: 2 Tons Per Acre
100% Whole Cluster Pressed
Yeast: Native
100% Punccheon Fermented
100% Native Malolactic
27% New French Oak
15 Months Barrel-Aged on Lees

WINE ANALYSIS

5.4 grams/L Total Acidity
3.62 pH
14.5% Alcohol

CURRENT & PAST SCORES

94 Points, Robert Parker's Wine Advocate

"The 2012 Chardonnay Roza Hills Vineyard comes from a site in the Rattlesnake Hills region. Aged in 27% new French oak (the highest of the four Chardonnays), it's a medium-bodied, elegant, seamless white that has classic notes of ripe apple, lemon curd and toasted spice. Fresh and lively, yet also layered, rich and with excellent mid-palate depth, it's my favorite fo the 2012s and one of the top examples of the variety coming out of Washington State. Hats off to the team here and all four of these latest releases are drop-dead gorgeous."

94 Points, Wine Spectator

"Bright and vibrant, broadening into a long and expressive finish, starting with creamy, spicy notes that transform into lime, pear and quince flavors as they approach the finish. Has presence and length."

VINEYARDS

Roza Hills: At an elevation of 1350 feet above sea level the vineyard is in a natural southern sloping bowl that sits on the southern slope of the Rattlesnake Hills, planted in 1977. Temperatures, which are among the most moderate in the state, provide consistent ripening. 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. It is slightly alkaline. These soils lie above the flood plane of the Missoula flood and are therefore older than those located at lower elevations in the valley.

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.

