

# SIXTO

FRENCHMAN HILLS

CHARDONNAY  
WASHINGTON STATE  
2013

## 2013 SIXTO FRENCHMAN HILLS CHARDONNAY

*First impression has to be minerals. Grown at 1650 feet, it has a nearly undiseatable layer upon layer of complexity. One can only add GREAT!*

### BLEND

100% Chardonnay

### APPELLATION

Columbia Valley

### PRODUCTION

Yield: 2 Tons per Acre  
100% Whole Cluster Pressed  
Yeast: Native  
50% Concrete Fermented  
50% Puncheon Fermented  
100% Native Malolactic  
30% New French Oak  
15 Months Puncheon-Aged on Lees

### WINE ANALYSIS

6.2 grams/L Titratable Acidity  
3.54 pH  
14.2% Alcohol

### CURRENT & PAST SCORES

#### 94 Points, *Robert Parker's Wine Advocate*

"Seeing 15 months in roughly 20% new puncheons, the 2013 Chardonnay Frenchman Hills Vineyard is absolutely smokin' Chardonnay that needs to be tasted to be believed. From a high elevation site and tiny yields, it offers fresh, lively and juicy notes of orchard fruits, citrus blossom, mineral, crème and sappy green herbs to go with a medium to full-bodied, elegant, beautifully layered style on the palate. I've struggled with Chardonnay from Washington in the past, but this goes a long way in convincing me that there's incredible potential for this variety in the state. I'd drink bottles over the coming 2-4 years, but wouldn't be surprised to see this evolve nicely for longer either."

### VINEYARD

**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

The warmest vintage since 2003 cooled off just in time for harvest. The resulting wines were less likely to tip over into overripe favors or high alcohol levels, and picking proceeded at a normal pace. Total tonnage was up about 5 percent over 2012, a record for the state. 2013 made us thank Sweet Baby Jesus that our white wine vineyards are cool sites at higher elevation. The very warm vintage cooled down in mid-September allowing us to pick at the perfect moment in the first week of October. This gave us generous full favored wine while still keeping focus.



SIXTO



WINES OF  
SUBSTANCE

SECCO  
ITALIAN BUBBLES

