

SIXTO

UNCOVERED

CHARDONNAY

WASHINGTON STATE

2013

2013 SIXTO UNCOVERED CHARDONNAY

CHARDONNAY! In fact it screams it. One whiff and you know it's going to be GOOD! Lemon meringue, baking spice. A wine that is rooted to the earth. Rich. Focused. Refined.

BLEND

100% Chardonnay

APPELLATION

Washington State

PRODUCTION

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

WINE ANALYSIS

5.9 grams/L Titratable Acidity
3.59 pH
14.2% Alcohol

CURRENT & PAST SCORES

91 Points, *Robert Parker's Wine Advocate*

"Made from a mix of the three single vineyards, the 2013 Chardonnay Uncovered sports a medium gold color as well as fresh, lively notes of lemon curd, white flowers, brioche and oak. Aged 15 months in 20% new puncheons, on gross lees, it's another outstanding wine to enjoy over the coming 2-3 years."

VINEYARD

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

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

