

SIXTO

MOXEE
CHARDONNAY
WASHINGTON STATE
2013

2013 SIXTO MOXEE CHARDONNAY

Exotic aromas. Chamomile. Cardamon. Lime leaf. Exotic in nature, but classic to the bone. Satisfying with minerality racing to a long finish.

BLEND

100% Chardonnay

APPELLATION

Columbia Valley

PRODUCTION

Yield: 2 Tons per Acre
100% Whole Cluster Pressed
Yeast: Native
100% Punccheon Fermented
100% Native Malolactic
37% New French Oak
15 Months Punccheon-Aged on Lees

WINE ANALYSIS

5.7 grams/L Titratable Acidity
3.66 pH
14.2% Alcohol

CURRENT & PAST SCORES

94 Points, *Robert Parker's Wine Advocate*

"Another incredible white is the 2013 Chardonnay Moxee Vineyard, which comes from a cool site on the northeastern edge of the Yakima valley, situated at an elevation of 1,450 feet, from 41-year-old vines planted in pure limestone soils. Aged 15 months in 25% new French oak puncheons, it has Chablis-like notes of lemon curd, apple tart, brioche and crushed rock to go with a medium to full-bodied, supple, textured, even sexy style on the palate. Showing a terrific mix of both cool and warm climate characteristics, drink this beauty over the coming 2-4 years."

VINEYARD

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

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

