

SIXTO

ROZA HILLS
CHARDONNAY
WASHINGTON STATE
2013

2013 SIXTO ROZA HILLS CHARDONNAY

Generous wine enveloping bee's wax, honey comb, flint... Slight tropical notes, papaya, guava with a sprinkle of sandalwood or fairy dust, which begs to ask, "What is that?" Roza Hills. The Answer.

BLEND

100% Chardonnay

APPELLATION

Washington State

PRODUCTION

Yield: 2 Tons per Acre
100% Whole Cluster Pressed
Yeast: Native
100% Punccheon Fermented
100% Native Malolactic
40% New French Oak
15 Months Barrel-Aged on Lees

WINE ANALYSIS

5.4 grams/L Titratable Acidity
3.62 pH
14.2% Alcohol

CURRENT & PAST SCORES

93 Points, Robert Parker's Wine Advocate

"The richest, full-throttle and decadent in the lineup, the 2013 Chardonnay Roza Hills Vineyard offers lots of baked apple tart, white flowers and creaminess in a layered, balanced, classic style. Like the other wines here, it will drink well for at least 2-4 years."

VINEYARD

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. To the west, the Cascade Mountain range shields eastern Washington from the Pacific Ocean's climactic influence while the Rattlesnake Hills diverts polar air from Canada, which can often damage grape vines. Soils, which are characterized by their fine texture, in contrast to the sandy soils found in nearby AVA regions. Consistent pH and neutral alkaline levels control vine growth and help to create balanced grapes. Roza Hills is the largest vineyard in the AVA and has several soil profiles throughout. 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

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

CASASMITH