



2014 UNCOVERED CHARDONNAY

With a lightning bolt of focus. It lights you up with great intensity. Full, fresh and inviting. Orange peel, lemon curd, wet stone and at the same time oily. Let lightning strike in the same spot twice.

BLEND

100% Chardonnay

APPELLATION

Columbia Valley

PRODUCTION

Yield: 2.8 tons per acre
Yeast: native
25% concrete fermentation
75% neutral puncheon fermentation
Native malolactic fermentation
30% new French oak puncheons
70% neutral French oak puncheons
18 months barrel-aged on lees

WINE ANALYSIS

6.4 g/L titratable acidity
3.49 pH
13.5% alcohol

UPC

184745005006

CURRENT & PAST SCORES

94 Points, *Wine Spectator*

“Dynamic, yet sleek and refined, driven by a core of mineral acidity that meshes with the delicately complex apple, Meyer lemon and spicy yeast accents. Drink now through 2021.”

VINEYARD

Frenchman Hills (33%): 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 has limestone and broken basalt soils at the top of the vineyard.

Moxee (28%): Planted in 1973, 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.

Roza Hills (27%): 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.

Evergreen Vineyard (12%): Planted in 1998 by Jerry Milbrandt, the vineyard rows lie along a stretch of steep cliffs above the Columbia River in the AVA of Ancient Lakes. A cooler site due to river influence, the soils are composed of fragmented basalt, gravel silt, and a caliche deposited during ice age floods.

VINTAGE

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the Fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a long period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining the acidity to produce bright, focused wines.



SIXTO



WINES OF SUBSTANCE

B. Leighton