



# 2014 FRENCHMAN HILLS CHARDONNAY

*Wound up and pure. Mountain forest floor, Asian pear, sushi rice and river rock. Wow, just wow! Great finesse, powerful presence that lingers and a finish that doesn't fade away.*

---

## BLEND

100% Chardonnay

---

## APPELLATION

Columbia Valley

---

## PRODUCTION

Yield: 2.5 tons per acre  
Yeast: native  
50% concrete tank fermentation  
50% neutral barrel fermentation  
Native malolactic fermentation  
21% new French oak puncheons  
79% neutral French oak puncheons  
18 months barrel-aged on lees

---

## WINE ANALYSIS

5.8 g/L titratable acidity  
3.57 pH  
13.5% alcohol

---

## UPC

184745005105

---

---

## CURRENT & PAST SCORES

### 91 Points, *Stephen Tanzer/Vinous*

“Full yellow. Aromatic nose offers apricot, peach, butterscotch and vanilla bean. Fat and sweet but with lovely grip on the palate and on the sneaky whiplash of a finish. Offers noteworthy breadth.”

### 94 Points, *Robert Parker's Wine Advocate (v2013)*

“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

The vineyards we work with are farmed using the most up to date sustainable practices.

**Frenchman Hills (100%):** 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

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