



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

93 Points, *Wine Spectator*

“Crisp, yet polished and supple, with expressive baked pear aromas and a hint of brioche that opens to crisp, elegantly layered tart apple and mineral flavors that linger. Drink now through 2021.”

93 Points, *Robert Parker's Wine Advocate*

“Coming from volcanic soils and a north facing slope at 1,750 in elevation, the 2014 Chardonnay Frenchman Hills Vineyard offers terrific minerality as well as a Chablis-like style in its lemon curd and floral aromatics, medium-bodied mouthfeel, and vibrant, crisp acidity.”

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