



2014 ROZA HILLS CHARDONNAY

Open up and say minerals please! This wine is alive! Bosc pear, hazelnut, clarified butter and pie crust. Yes, pie crust. A rich, decadent wine that begs for ripe cow's milk cheese and a very large glass.

BLEND

100% Chardonnay

APPELLATION

Columbia Valley

PRODUCTION

Yield: 2.7 tons per acre
Yeast: native
100% barrel fermentation
Native malolactic fermentation
33% new French oak 105gal
puncheons
18 months barrel-aged on lees

WINE ANALYSIS

5.4 g/L titratable acidity
3.56 pH
13.5% alcohol

UPC

184745005051

CURRENT & PAST SCORES

93 Points, *Stephen Tanzer/Vinous*

“Full medium yellow with a faint green tinge. Apricot, lemon curd and a hint of brown spices on the subtly high-toned nose and palate. Plush, fine-grained and concentrated if not quite as open-knit as the nose suggests. But this wine has the energy to evolve gracefully. Finishes thick and long. Very impressive Washington Chardonnay.”

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

“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 (100%): 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. 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 plain of the Missoula flood and are therefore older than those located at lower elevations in the valley.

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