



2014 MOXEE CHARDONNAY

Chamomile tea, flint and gun metal. Warm spices, think cardamom, sweet and savory roasted carrots. So intense on the nose and even more beautiful, focused, alive as it sits on the palate. Holy shit, I want more!

BLEND

100% Chardonnay

APPELLATION

Columbia Valley

PRODUCTION

Yield: 2.2 tons per acre
Yeast: native
40% concrete tank fermentation
Native malolactic fermentation
27% new French oak puncheons
73% neutral French oak puncheons
18 months barrel-aged on lees

WINE ANALYSIS

6.1 g/L titratable acidity
3.55 pH
13.5% alcohol

UPC

184745005150

CURRENT & PAST SCORES

91 Points, *Stephen Tanzer/Vinous*

“Full medium yellow. An exotic apricot note is leavened by elements of chamomile tea and lemon flower. Ripe stone fruit flavors show a sexy old-vines creaminess, but this rather Burgundian wine also benefits from a firm edge and a lively suggestion of lavender. I may be underestimating this wine’s aging potential. Co-winemaker Brennon Leighton, who originally gained a reputation for his fresh, wild white wines at EFESTÉ, may now be making Washington’s best Chardonnays.”

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

“Another incredible white is the 2013 Chardonnay Moxee Vineyard, which comes from a cool site on the northeastern edge of the Yakima valley, situated at an elevation of 1,450 feet, from 41-year-old vines planted in pure limestone soils. Aged 15 months in 25% new French oak puncheons, it has Chablis-like notes of lemon curd, apple tart, brioche and crushed rock to go with a medium to full-bodied, supple, textured, even sexy style on the palate. Showing a terrific mix of both cool and warm climate characteristics, drink this beauty over the coming 2-4 years.”

VINEYARD

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

Moxee (100%): Moxee was planted in 1973, and 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.

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