

## 2017 GIANT STEPS SEXTON VINEYARD CHARDONNAY

### Review Summary



**95 pts** “One of the cornerstones of the estate-owned vineyards, the low yield obvious on the bouquet, shifting to purity and precision of the palate and lingering aftertaste.”

**James Halliday**  
**Halliday Wine Companion**  
**2019**

**93+ pts** “Mendoza clone here. A fuller figured wine typically. Applejack’s stout but jolly friend, and just as well groomed. Great to hear of the winemaking practices applied to these wines from Steve Flamsteed, winemaker of Giant Steps. Universal application, minimal intervention, natural fermentation, left alone save topping up and some lees stirring. Definitely broad minded approach to wine, not following a dogma of science lab numerics to find the lit path to fine wine.

Smoke, almonds, flint, spice, ozone character, tropical lemon-lime citrus character, green apple whiffs. Light creaminess, has a fuller figure yet that’s all corseted together with chalky puffs of ‘mineral’ feel and the belt of green mango acidity. Generous flavors, you could say, certainly stains the palate well, perhaps needing some time to all come together completely. Still, has mojo. Good chardonnay here.”

**Mike Bennie**  
**The Wine Front**  
**March 2018**

**92 pts** “The north-facing Sexton Vineyard was planted in 1997, so the vines were 20 years old when this wine was picked. It’s my favorite of the three single-vineyard Chardonnays but just marginally—one of the great things about treating each of those wines identically, is that the vineyard (and clonal) differences are all that distinguish them. The 2017 Sexton Vineyard Chardonnay features apple, pear and pineapple notes, even a touch of white peach. It’s medium-bodied, with a slightly grainy, rich texture and a long, multifaceted finish.”

**Joe Czerwinski**  
**Robert Parker Wine Advocate**  
**June 2018**