



2018 BENTROCK CHARDONNAY

Racines is a collaboration by Etienne de Montille and Brian Sieve of Burgundy, Rodolphe Peters of Champagne, and Justin Willett of Santa Barbara. The team came together to join their individual experiences in hand-crafting wines of purity and transparency to create a range of Pinot Noir and Chardonnay from the cool climate of the Sta. Rita Hills in California.

VINEYARD SOURCE

From the quickly becoming famous plantings to the western end of Santa Rosa Road, we are lucky to work with two parcels of Chardonnay. Both north facing, the first sits atop the vineyard looking out over the Sta. Rita Hills on very rocky soils, in an extremely exposed and windy perch. The second, a little lower and with more soil, sits just to the east and is protected by the hilltop our other piece sits on.

PRODUCTION

The wines were fermented in a combination of 500L puncheons, 350L barrels and 228L barriques, resulting in about 25% new oak on the wine. After a year or so in barrel, the wines and all the lees were moved to tank for an additional six months of cellaring.

TECHNICAL CHARACTERISTICS

Variety
Chardonnay

Elevage
12 months in 25% new French oak
6 months in stainless steel

Alcohol
12.7%

Cases Produced
259

Fermentation
Native

Soil Type
Santa Lucia shaly clay
loam, Tierra sandy loam

