



## 2018 SANFORD & BENEDICT 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 famous Sanford & Benedict Vineyard with our portion coming from the historic parcel of original plantings dating back to 1971. These chardonnay vines are the oldest vines in the Sta. Rita Hills and situated on a gently north facing slope with thin soils consisting of lots of shale and chert.

### PRODUCTION

The wines were fermented in a combination of 500L puncheons, 350L barrels and 228L barriques, resulting in about 20% new wood 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

<i>Variety</i>	<i>Elevage</i>
Chardonnay	12 months in 20% new French oak
	6 months in stainless steel
<i>Alcohol</i>	<i>Cases Produced</i>
12.7%	198
<i>Fermentation</i>	
Native	
<i>Soil Type</i>	
Elder Chert & Shale over Clay	