

2019 SANFORD & BENEDICT CHARDONNAY

Racines is a collaboration by two classic houses from France, led by Etienne de Montille and Brian Sieve of Burgundy and Rodolphe Peters of Champagne. 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

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 30% new wood on the wine. After a little under a year in barrel, the wines and all the lees were moved to tank for an additional seven months of cellaring.

TECHNICAL CHARACTERISTICS

Alcohol Elevage

13.2% 11 months - 30% new French oak -

7 months in stainless steel

Soil Type

Elder chert & shale over clay Cases Produced

429

A rich, effusive wine, the 2019 Chardonnay Sanford & Benedict offers a stunning expression of this site. All the classic S&B signatures come through, kicked up with an extra touch of textural richness. Creamy and silky in the glass, the 2019 is outrageously beautiful. Lemon confit, marzipan, white flowers and tangerine oil are some of the many notes that build in a soft, silky Chardonnay that dazzles from start to finish. Impressive.

96 POINTS - ANTONIO GALLONI, VINOUS

