



2018 SANFORD & BENEDICT PINOT NOIR

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

A combination of three parcels throughout the famous Sanford & Benedict vineyard. Two of the plantings are 10-12 years old, but certainly responsible for the dark, deep core of this wine. The third piece, a small fermentation of the original, own-rooted plantings from 1971, brings the elegance and floral lift.

PRODUCTION

In the cellar, two thirds whole cluster is retained and fermented similarly to the Sta. Rita Hills cuvée, then put to forty percent new barrels for 18 months before bottling.

TECHNICAL CHARACTERISTICS

Variety

Pinot Noir

Elevage

18 months in 40% new French oak

Alcohol

12.8%

Cases Produced

1,032

Fermentation

Native

Soil Type

Botella Clay Loam
full of Chert & Shale

