



2018 STA. RITA HILLS 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

From vineyards that lie on the Santa Rosa Road corridor of the Santa Rita Hills and farmed using organic practices. These sites consist of varying soil types from sandy loam, clay loam, chert, shale. This is a wine that we believe best represents the potential of the region as a whole.

VINEYARDS: La Mesa Vineyard, La Encantada Vineyard, La Rinconada Vineyard & Sanford & Benedict Vineyard.

PRODUCTION

On average, 50% whole cluster is retained during fermentation using native yeast. We manage fermentation with a combination of foulage and pigeage for about three weeks before being put to 228L barriques for élevage.

TECHNICAL CHARACTERISTICS

Variety

Pinot Noir

Elevage

18 months in 15% new French oak

Alcohol

12.8%

Cases Produced

1,294

Fermentation

Native

Soil Type

Gazos Clay Loam over Shale