



## 2018 WENZLAU 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

Our newest single vineyard chardonnay is sourced solely from the Wenzlau Vineyard, one of our estate holdings. We farm the vineyard ourselves using organic practices. Wenzlau Vineyard sits surrounded by Rita's Crown, Mt. Carmel, and Sea Smoke Vineyards, on a steep, dramatic hillside just above the Santa Ynez River and across from the famed Sanford & Benedict Vineyard.

### PRODUCTION

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

6 months in stainless steel

*Alcohol*

12.7%

*Cases Produced*

222

*Fermentation*

Native

*Soil Type*

Sorento Loam

