



2022 BENTROCK VINEYARD 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.



VINEYARDS

From the prominent plantings to the western end of Santa Rosa Road, we are fortunate to work with two parcels of Chardonnay. Both north facing, the first sits atop the vineyard looking out over the Sta. Rita Hills on very rocky soils, in an extremely exposed and windy perch. The second, a little lower and with more soil, sits just to the east and is protected by the hilltop where our other piece sits.

PRODUCTION

The wines were fermented in a combination of 500L puncheons, 350L barrels and 228L barriques, resulting in about 25% new oak on the wine. After just under a year in barrel, the wines and all the lees were moved to tank for an additional six months of cellaring.

TECHNICAL CHARACTERISTICS

Elevage

11 months - 25% new French oak - 6 months in stainless steel

Alcohol

13%

Soil Type

Santa Lucia shaly clay loam, Tierra sandy loam