

Racines,
`Bentrock` Santa Rita Hills Chardonnay 2020
California, USA

Racines



Grape Varieties	100% Chardonnay
Winemaker	Brian Sieve
Closure	Diam
ABV	13%
Wine pH	3.31
Bottle Sizes	75cl, 150cl
Notes	Vegetarian, Vegan

PRODUCER

Racines is a collaboration between Etienne de Montille of Domaine de Montille in Volnay, and his Californian-born winemaker Brian Sieve. The story of this dynamic project started in 2016 when Etienne and Brian set off on a month's excursion to California. Their aim was to discover the Golden State's great Chardonnay and Pinot Noir producers and to get to know its innumerable appellations. After hundreds of tastings and encounters, they were eventually taken in by the promise of Santa Barbara County. Etienne and Brian were especially struck by the precise and nuanced character of the wines from vineyards in the Santa Rita Hills and Santa Maria Valley. Together, they sought out highly-coveted sites in the Santa Rita Hills. The combination of world-famous vineyards and world-class winemaking makes Racines one of the most exciting projects we have come across.

VINEYARDS

The grapes for this wine come from two Chardonnay parcels from this well known vineyard located on the western end of Santa Rosa Road. Both north facing; the first sits atop the vineyard looking out over the Santa Rita Hills on very rocky soils, in an extremely exposed and windy perch. The second, a little lower and with more topsoil, sits just to the east and is protected by the hilltop where our other piece sits. The soils are a mix of Santa Lucia shaly clay loam and Tierra sandy loam.

VINTAGE

The 2020 vintage in California will be remembered as one with ideal growing conditions. Mild temperatures resulted in evenly developed clusters and an early budbreak which was followed by a warm summer with a few heat spikes. The lack of winter rains resulted in smaller berries with concentrated flavours. Harvest began in early August, with the resulting fruit being of normal yields and pointing towards excellent quality.

VINIFICATION

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

TASTING NOTES

A pure, yet vibrant Chardonnay, with well-defined aromas of crushed rock, lemon confit, white flowers and mint. Dazzling aromatics and bright, saline accents frame this wine's elegant structure.