

Racines,

Sanford & Benedict` Santa Rita Hills Chardonnay 2020

California, USA

Racines



Grape Varieties	100% Chardonnay
Winemaker	Brian Sieve
Closure	Diam
ABV	13%
Residual Sugar	2.1g/L
Acidity	5.5g/L
Wine pH	3.38
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 Chardonnay come from the famous Sanford & Benedict Vineyard, in particular from the historic parcel of original plantings dating back to 1972. These Chardonnay vines are the oldest vines in the Santa Rita Hills and are situated on a gently north facing slope with thin soils consisting of lots of shale and chert.

VINTAGE

The 2020 vintage began with ideal growing conditions, continuing into spring with mild temperatures leading to evenly developed clusters and an early budbreak. The little winter rain resulted in smaller berries but with a high concentration of flavours. The summer months were warm, allowing the grapes to enjoy a long ripening season. Harvest was carried out in early August, with normal yields and exceptional fruit quality.

VINIFICATION

After arrival at the winery, the grapes were fermented in a combination of 500 litre puncheons, 350 litre barrels and 228 litre barriques, resulting in about 30% new oak. After 11 months in 30% new French oak, the wines were moved to stainless steel tanks for a further seven months of cellaring on lees.

TASTING NOTES

Aromas of white flowers, marzipan, tangerine peel and roasted almond on the nose. The palate is sleek and rich, with silky texture and piercing acidity.