



Grape Varieties	100% Chardonnay
Winemaker	Brian Sieve
Closure	Diam
ABV	13%
Acidity	5.6g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic

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 fruit is sourced from carefully selected sites of Sorento Loam soil within the Santa Rita Hills with the majority coming from the La Mesa vineyard (leased to Racines by Domaine de La Côte) and Wenzlau vineyard (part of the Racines estate). The Wenzlau site is surrounded by Mount Carmel and Sea Smoke vineyards, on the steep, dramatic hillside above the Santa Ynez site and across from the famous Sanford & Benedict vineyard.

VINTAGE

The 2021 vintage in Santa Rita Hills enjoyed a long, cool growing season with minimal heat spikes, allowing for extended hang time and optimal fruit development. Free from wildfire and smoke impact, the vintage delivered healthy to slightly above-average yields. The wines exhibit vibrant acidity, purity, and refinement hallmarks of an outstanding year—offering elegance, balance, and excellent ageing potential.

VINIFICATION

The wines were fermented in a combination of 500L puncheons, 350L barrels and 228L barriques, resulting in about 20% new oak. After 11 months in barrel, the wines and lees were moved to stainless steel tanks for an additional five months of cellaring.

TASTING NOTES

Notes of lemon confit, white flowers, mint and white pepper on the nose. The palate is creamy and layered with brightness and energy.