Racines

2023 STA. RITA HILLS 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
This wine is a blend of Chardonnay from several parcels of the vineyards we work with all located in the Sta. Rita Hills, including Wenzlau Family Vineyard, La Rinconada Vineyard, Sanford & Benedict Vineyard, as well as our estate vineyard, de Montille Estate.

SOIL
This cuvée shows our coastal appellation's geological diversity—a seamless blend of clay loams, Botella and Santa Lucia shaly clay loams, fractured limestone, Tierra loam, and alluvial silty loam with river stones. These varied soils and the constant Pacific winds shape vines that yield fruit of remarkable precision and vitality. The resulting wine carries electric tension, vibrant salinity, and layered mineral depth, capturing the cool, coastal energy and timeless elegance of the Sta. Rita Hills.

PRODUCTION
This wine was fermented with all native yeast in a combination of 500L puncheons, 350L barrels and 228L Damy barriques, resulting in about 20% new wood on the wine. After a little under a year in barrel, the wines and all the lees were moved to tank for an additional five months of cellaring. This is a wine that we believe best represents the potential of the region as a whole.

ELEVAGE
11 months - 20% new French oak - 5 months in stainless steel

CASES PRODUCED
1,165

ALCOHOL
12.5%