

WINEMAKER NOTES

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WINEMAKING

Cases: Appellation: Varietal composition: Clonal selection:	84 Sta. Rita Hills AVA 100% Chardonnay 95
Soil at site:	Sand/DE/limestone,
Barrels Aging: Alcohol:	loam, clay/loam 100% neutral French oak 19 months
Alconol:	13.3%
Brix:	22.3
pH at harvest:	3.25
Finished pH:	3.4
Finished TA:	6.4g/L
Harvest date:	9/14/2019
Bottling date:	7/1/2021
Release date:	July 2021

2019 VINTAGE

2019 was a near perfectly 'normal' cool-climate Santa Barbara vintage. The kind of normal it feels like we rarely see anymore. Plenty of rainfall early in the year and moderate summer weather gave us an even growing season and a balanced crop. Chardonnay and Pinot began ripening in early-mid September. We didn't see the super extreme heat during the beginning of harvest, allowing for a steady and civilized pick schedule. The 2019 wines show good flavor concentration and depth from the extra hangtime, while still retaining their balance and freshness.

BENTROCK VINEYARD

Bentrock Vineyard is the westernmost planting along Santa Rosa Road on the old Salsipuedes Ranch (The ranch was broken into two vineyards, Radian and Bentrock). Even on warm days in the valley, it is still breezy and cold at Bentrock. The soils are complex. The soils are sandy but there is some variability with some richer parts as well lots of interesting limestone and sandstone, even a little bit of shale. Bentrock is one of those cool climate sites where the style works really well for SAMsARA because we're able to make an acid-driven style where fruit is picked on the early side; fresh and bright, but the resulting wine has tons of depth, texture and complexity.

ACCOLADES

94 points - The Wine Advocate

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