

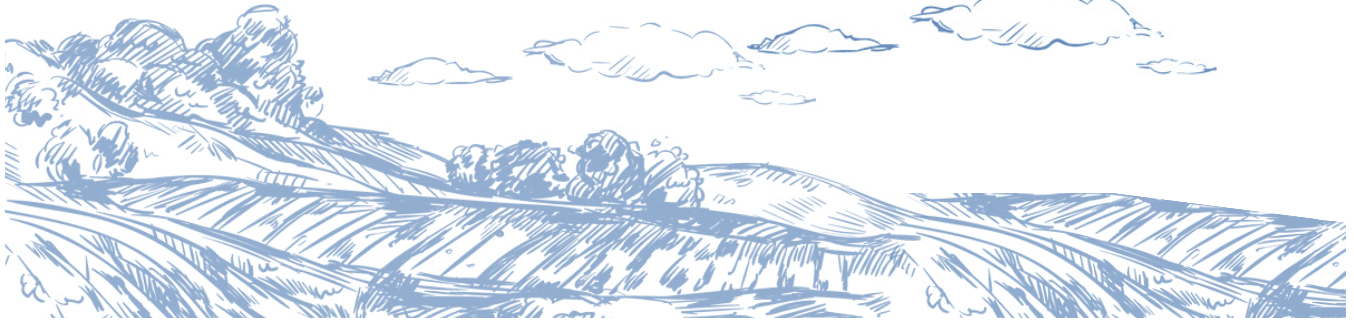
SAMSARA



WINE CO

2021 CHARDONNAY BENTROCK VINEYARD

STA. RITA HILLS AVA
SANTA BARBARA COUNTY, CA



WINEMAKER NOTES

This Chardonnay has everything we love - freshness, texture, fruit and minerality. On the nose, notes of tangerine, pineapple and pie crust mingle with some sweet herbs: tarragon and lavender. On the palate, this wine will engulf your taste buds like a wave: richness and weight balance a lovely minerality and bright, crunchy acid. This wine is generous up front and leans on the racy acidity to extend the finish as it lingers on the palate.

WINEMAKING

Cases:	138
Appellation:	Sta. Rita Hills
Varietal composition:	100% Chardonnay
Clonal selection:	95
Soil at site:	Loam/Chert/DE
Barrels Aging:	15 months 15 months%
Alcohol:	12.4%
Brix:	21.0
pH at harvest:	3.12
Finished pH:	3.19
Finished TA:	7.8 g/L
Harvest date:	9/24/2021
Bottling date:	3/17/2023
Release date:	September 2023

2021 VINTAGE

One of the best vintages in recent memory, 2021 was an even, cool vintage allowing fruit extended hang time to concentrate flavors and complexity without losing acid. Wines from this vintage are powerful while still being moderate in alcohol, and maintaining freshness and fruit purity.

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

Not yet reviewed