



WINEMAKER NOTES

An abundance of upfront, pretty, and bright fruit flavors dominated by strawberries, cherries, and subtle spice. Plush and juicy texture with a solid backbone of structure, ensuring balance and contributing to the length and finish. Vibrant with bright acidity, with weight and structure providing ample tannins for focus and length.

WINEMAKING

Cases: 141
Appellation: Sta. Rita Hills
Varietal composition: 100% Pinot Noir
Clonal selection: 777 + 115

% Whole cluster: 37%
Soil at site: Loam/Chert/DE

Barrels | Aging: 34% new French oak | 10 months

Alcohol: 13.7

Brix: 23.5-23.9
pH at harvest: 3.29
Finished pH: 3.69
Finished TA: 5.4 g/L

Harvest date: 9/30/21 + 10/5/21
Bottling date: August 2022
Release date: January 2024

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