



2021 BENTROCK CHARDONNAY

VINTAGE	2021
VARIETY	Chardonnay
APPELLATION	Sta. Rita Hills
ALC/VOL	13.3%
PRODUCTION	37 Cases
VESSEL	500L Puncheon
FERMENTATION	Indigenous
ÉLEVAGE	11 months in puncheon, 5 months in tank

VINEYARD

Bentrock is *sui generis* – the vineyard’s place in the far southwest of Santa Rita Hills AVA is home to some of the most dramatic views and weather conditions among the entire appellation. Prodded with blistering wind, its vines see consistently cool temperatures and just a few hours of growth each day. They grace a perch of marine shale and silex, a hard, silica-based rock that exacerbates these difficulties, and refrigerated sunlight – describing the area’s oxymoronically cold yet intense sun – is on full display at such vertiginous elevation. Less fog means the ocean feels even closer than it is. This chill slows ripening, locks in acidity and extends the already splayed-out growing season.

TASTING NOTES

Year after year, Bentrock produces Chardonnays of staggering concentration. The most transparent and singular Sandhi wine, Bentrock’s unrelenting winds and chapped earth translate to sheer raciness and tightwire tension. Fruit takes a back seat in this cuvée. Ripping acidity and persistent tannins yield a white wine beyond compare. This is the paragon of nervy, crunchy Chardonnay. It is effortless in its refreshment and dense without ending, the finish continuing to water the mouth long after the last sips are taken.

Sandhi
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