

WINEMAKER NOTES

The 2022 Bentrock Chardonnay brings a sunny, ocean-spray influenced character with notes of sea salt, wet sand, and preserved lemons. The palate is electric, with a Parisian boulangerie vibe, offering a whipped cream texture and savory hints of Parmigiano rind. This wine is a unique expression of the terroir, showcasing a complex and refreshing profile.

WINEMAKING

Cases: Appellation: Varietal composition: Clonal selection:	88 Sta. Rita Hills 100% Chardonnay 95
Soil at site:	Loam/Chert/DE
Barrels Aging:	100% neutral French oak 16 months
Alcohol:	12.9%
Brix: pH at harvest: Finished pH: Finished TA: Harvest date: Bottling date: Release date:	21.9 3.22 3.16 7.3 g/L 9/10/2022 3/22/2024 Fall 2024

2022 VINTAGE

2022 started off with a slightly later bud-break, and moderate weather through the spring and summer. Low yields across the board with all varietals and vineyards made the Labor-Day heat wave extra impactful and forced us to move quickly into harvest mode. Once the early ripening varietals were picked, the classic SB long growing season returned, and the final Rhone varietal grapes weren't harvested until late October. The 2022 wines retain their freshness and balance, with great flavor concentration and depth, and an extra kiss of sunshine.

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 - James Suckling This is an incredibly elegant, complex and intricate wine. So structured, silky and sleek, with minerals, guavas, green apples and lime pith. Barrel fermented in all neutral French oak, with lees stirring during primary fermentation. Light-bodied, but shows a lot of depth and texture despite that. Drink or hold. **-James Suckling**

92 points - Vinous Moving to the single vineyards, the 2022 Chardonnay Bentrock Vineyard has a more exotic edge in its citrus and stone fruits as well as honeyed herbs, mint, and sea salt nuances. It's medium-bodied, has a nicely concentrated mouthfeel, and a great finish. This Chablis-like effort checks in at just 12.9% alcohol and spent 16 months in neutral oak. - **Antonio Galloni**