

## 2018 Santa Barbara County Pinot Noir

*Winemaker* Dieter Cronje  
*Asst. Winemaker* Mike Chase  
*Consultant* Jeremy Seysses of Domaine Dujac

### *About Presqu'ile*

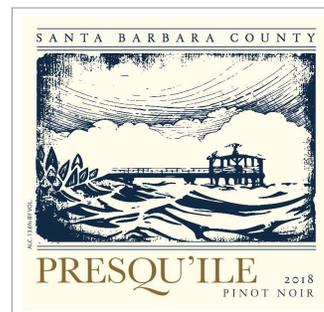
Located in the heart of the Santa Maria Valley, Presqu'ile Winery produces cool-climate wines from a variety of organic and sustainably-farmed vineyard plots that span nearly 30 hectares across Santa Barbara County. Each wine produced at Presqu'ile is a direct reflection of a specific vineyard site's variety, vintage, and unique climate conditions. All wines crafted at Presqu'ile are vinified with a minimalist mentality in the cellar, with the pursuit of terroir-reflection, purity, and delicious drinkability placed first.

### *Tasting Notes*

Our Santa Barbara County Pinot Noir provides a beautiful look into just how well this grape thrives in the region's soils. Lifted notes of Bing cherries, rose hips, dried orange rind, and sandalwood dominate the wine's earth-driven palate. Pair with game, veggie burgers, or roasted chicken.

### *Vintage Notes*

2018 is regarded as one of the better vintages in Santa Barbara County in recent years, as abundant rainfall created an overall cooler growing season. Warm temperatures in July pushed fruit to ripen at just the right moment, though chilly nights kept balance in check. Longer hang time allowed grapes to reach optimum phenolic ripeness without compromising acidity. The resulting wines are fruit-driven, well-balanced, and perfect for enjoying now or later.



**88 Points**

The 2018 Pinot Noir (Santa Barbara County) is bright, floral and nicely lifted, with lovely energy to match its understated personality. This delicious appellation-level Pinot delivers serious quality for the money, something that is always a challenge with Pinot Noir.

- Antonio Galloni

### *Harvest*

August 24 – September 19, 2018

### *Production*

5458 cases

### *Variety*

100% Pinot Noir

### *Vineyard*

30% Shokrian, 25% Presqu'ile, 25% Cottonwood Canyon, 20% Bien Nacido

### *Soil*

Garey series, Shaly Loam, Sand

### *Farming*

Sustainable, Organic, Biodynamic

### *ABV*

13.6%

### *Fermentation*

Native Yeast

### *Elevage*

10 months in Neutral French Oak

### *Bottled*

5/31/2019

### *Fining / Filtering*

Unfined / Unfiltered