2018 Santa Barbara County Syrah

Winemaker   Dieter Cronje
Asst. Winemaker Mike Chase

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 Syrah is hand-sorted, vinified with 35% whole clusters, and aged on its lees for 18 months in barrel. The wine is fresh, lively, and loaded with flavors of blackberries, dried herbs, briny olives, and lavender. Think of it as Old World inspired, but made with New World fruit.

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.
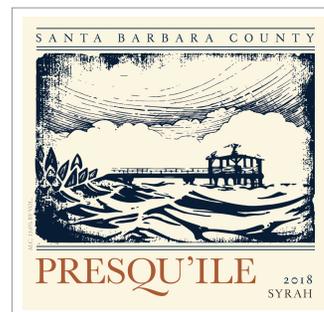
Harvest
October 11 - 25, 2018

Production
400 cases

Variety
100% Syrah

Vineyard
100% Presqu'ile

Soil
Garey series, Sandy Loam

Farming
Certified Sustainable in Practice (SIP)

ABV
13.6%

Fermentation
Native Yeast

Elevage
18 months in Neutral French Oak

Bottled
3/18/2020

Fining / Filtering
Unfined / Unfiltered

91 Points

The 2018 Syrah (Santa Barbara County) is elegant and nuanced from start to finish. Blue/purplish fruit, lavender, mint and dried herbs give the 2018 lovely aromatic presence and savoriness. The 2018 is on the lighter side, but it is very nicely done just the same.

- Antonio Galloni