



2018 PRESQU'ILE ESTATE PINOT NOIR

Our Presqu'ile Estate Pinot Noir is produced entirely from 100% estate-grown, hand-harvested, and destemmed fruit. Silky flavors of bright red berries, bing cherries, dried flower petals, sage, and mint mesh harmoniously together on the palate and lead to a savory, long-lasting finish. Serve slightly chilled with lentils, crockpot stews, or mushroom-based sauces.

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 Aug. 27-Sept. 11, 2018

VARIETY 100% Pinot Noir

VINEYARD 100% Presqu'ile

SOIL Garey series, Sandy Loam

FARMING Sustainable, Organic

ABV 13%

FERMENTATION Native Yeast

ELEVAGE 11 months in French Oak (10% new), 6 months in Stainless Steel

FINING/FILTERING Unfined / Unfiltered

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.

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