

PRESQU'ILE

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5391 PRESQU'ILE DRIVE SANTA MARIA, CA



2018 SANTA MARIA VALLEY CHARDONNAY

Our Santa Maria Valley Chardonnay is perfect for pairing with a variety of foods. We ferment the wine in steel, then lees-age it for 11 months in oak (no batonnage) to add a touch of roundness to the palate. Notes of lemon cream, honeysuckle, marzipan, and tangerine rind dominate the wine's rich yet balanced core.

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 September 7-11, 2018

VARIETY 100% Chardonnay

VINEYARD 30% Presqu'ile
70% Bien Nacido

SOIL Garey series, Sandy Loam

FARMING Sustainable, Organic

ABV 12.9%

FERMENTATION Native Yeast

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

FINING/FILTERING Bentonite & Filtration

89 POINTS - Antonio Galloni

The 2018 Chardonnay (Santa Maria Valley) is an attractive, open-knit wine to drink over the next handful of years. Light tropical overtones complement a core of citrus fruit. Medium in body, pliant and inviting the 2018 offers terrific balance and plenty of Santa Maria character

“press-KEEL”

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.