



Our Estate Chardonnay has something to offer every palate preference. This textured wine is nuanced with flavors of white peach, apple, toast, and salty sea air. Tangy and palate-coating, this wine is perfect for pairing with roasted poultry, lobster rolls, or cream-based pasta sauces.

### VINTAGE NOTES

The 2022 growing season began with a rather windy spring resulting in slightly below average fruit set but good size on the clusters. However, the berries remained very small through veraison and consequently, the crop was miniscule. June, July and August saw some of the heaviest mildew pressure we have seen, further reducing our crop load. As usual, the first week in September saw an extended heatwave lasting 10 days. Fortunately, many of the grapes for our estate bottlings were picked prior to the heat. This helped maintain freshness and vibrancy in a vintage that will not be known for its finesse.

**VARIETY** 100% Chardonnay  
**VINEYARD** 100% Presqu'ile  
**HARVEST** 8/18/22 - 9/9/22  
**SOIL** Sandy Loam, Garey Series

**FARMING** Sustainable, Organic  
**TOTAL ACIDITY** 7.1 g/L  
**pH** 3.4  
**ABV** 12.5%

**FERMENTATION** Native Yeast  
**ELEVAGE** 11 months Stock-  
inger (70%) and French Oak  
(30%, 5% new)

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.

**WINEMAKER** DIETER CRONJE   **ASST. WINEMAKER** MIKE CHASE   **CONSULTANT** JEREMY SEYSSES OF DOMAINC DUJAC