PRESQU'ILE

SANTA BARBARA COUNTY CHARDONNAY 2023



ABOUT

Our Santa Barbara sets the foundation for how we vinify whites at Presqu'ile. This bright and refreshing wine is loaded with flavors of Meyer lemon, citrus peel, crushed white flowers, and saline. Pair this bottle with cheese boards, creamy pasta dishes, or a variety of grilled fish.

VINTACE NOTES

2023 is looking to be one of the best vintages Santa Bar-bara County has ever seen. With an unusually cold and wet beginning to the year and a long, mild growing season that extended up to a full month behind our normal harvest timing, the grapes enjoyed extra hang time and the opportunity to develop gradually. This lead to grapes with beautiful concentration, balance, and vibrant acidity.

VARIETY 100% Chardonnay
VINEYARD North Canyon 70%
Whitehawk - 25% Cottonwood
10% Tunnel 5%
SOIL Garey series, Sandy
Loam, Sand

HARVEST 8/30/22 SOIL Sandy Loam, Garey Series, Sand FARMING Sustainable TOTAL ACIDITY 7.6 g/L pH 3.2 ABV 13%
FERMENTATION Native
Yeast
ELEVAGE 6 months in Neutral French Oak and Stainless Steel

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