

PRESQU'ILE

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5391 PRESQU'ILE DRIVE SANTA MARIA, CA



2018 SANTA BARBARA COUNTY CHARDONNAY

Our Estate Chardonnay 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.

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 August 31 - Oct. 2, 2018

PRODUCTION 3959 cases

VARIETY 100% Chardonnay

VINEYARD 40% Bien Nacido, 20 % Shokrian, 15% Cottonwood Canyon, 15% Gold Coast, 5% Curtis, 5% Presqu'ile

SOIL Garey series, Sandy Loam, Sand

FARMING Sustainable

ABV 13.2%

FERMENTATION Native Yeast

ELEVAGE 10 months in Neutral French Oak

BOTTLED 7 / 8 / 2020

FINING/FILTERING Bentonite & Filtration

89 POINTS - Antonio Galloni

Presqu'ile's 2018 Chardonnay (Santa Barbara County) offers notable freshness and verve. Citrus peel, white flowers and bright saline notes are beautifully delineated. Airy and gracious, with terrific nuance, the Santa Barbara County shows how compelling 2018 is.

“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.