PRESQU'ILE

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5391 PRESQU'ILE DRIVE SANTA MARIA, CA



2020 PRESQU'ILE ESTATE CHARDONNAY

Our Estate Chardonnay has something to offer every palate preference. This textured wine is nuanced with flavors of white pear, 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

2020 was a vintage that kept everyone on their toes. The growing season began early and was marked with a very mild spring with below average rainfall. June and July were pretty standard and we anticipated a very solid harvest. That was until we saw a dramatic heat spike on Labor Day which was followed a few weeks later with another historic heat spike. Managing pick dates was essential and we were able to produce some exceptional wines in 2020. You will notice the wines to be more fruit forward and accessible at an early age.

HARVEST Aug 21 - Sept 11, 2020

VARIETY 100% Chardonnay

VINEYARD 100% Presqu'ile

SOIL Garey series, Sandy Loam

FARMING Sustainable, Organic

FERMENTATION Native Yeast

ELEVAGE 11 months 2000L Austrian Oak

ABV 12.1%

barrels followed by 6 months in Stainless Steel

93 POINTS - Antonio Galloni

The 2020 Chardonnay Presqu'ile Vineyard is terrific. Even in this warm, dry year, the Presqu'ile Chardonnay retains terrific freshness as well as verve. Pear, white flowers, mint and discreet framing of oak meld together nicely. Picking earlier and ageing in Stockinger ovals works so well for this wine. The 2020 is absolutely beautiful.

"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.