



## 2021 PRESQU'ILE VINEYARD CHARDONNAY

*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

2021 was one of the coolest growing seasons in recent memory. In fact, it never really felt like summer happened. More like a prolonged spring that flowed right into fall. A late bud break combined with a cold spring and summer led to minimal fruit set and smaller berries. This yielded wines with nicely concentrated flavors, good tannin structure and great acid - all the makings of an exceptional vintage.

**VARIETY** 100% Chardonnay  
**VINEYARD** 100% Presqu'ile  
**SOIL** Garey series, Sandy Loam  
**FARMING** Sustainable, Organic  
**TOTAL ACIDITY** 7 g/L  
**pH** 3.25

**ABV** 12.4%  
**FERMENTATION** Native Yeast  
**ELEVAGE** 11 months Stockinger and French Oak (5% new) followed by 6 months in 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.

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