PRESQU'ILE



2021 SANTA BARBARA COUNTY CHARDONNAY

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.

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.

HARVEST Sept 8 - 21, 2021 VARIETY 100% Chardonnay VINEYARD Presquile - 5% Whitehawk -30% North Canyon - 35% Cottonwood -10% Rancho Ontivers 10% Shokrain 10% SOIL Garey series, Sandy Loam, Sand

 FARMING Sustainable

 ABV 12.8%

 FERMENTATION Native Yeast

 ELEVAGE 9 months in Neutral French Oak

 70% Stainless Steel 30%

90 POINTS - Antonio Galloni

A wine of precision and nuance, the 2021 is bright, delineated and full of character. Light, floral, citrus and mineral accents lYnd character throughout. The appellation Chardonnay is once again absolutely delicious

"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.