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## 2018 PRESQU'ILE ESTATE CHARDONNAY

*Our Estate Chardonnay has something to offer every palate* preference. This textured, lees-aged wine is loaded with flavors of white peaches, dried sage, 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

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 ripe-ness without compromising acidity. The resulting wines are fruit-driven, well-balanced, and perfect for enjoying now or later.

HARVEST Sept 7-11, 2018 VARIETY 100% Chardonnay VINEYARD 100% Presqu'ile SOIL Garey series, Sandy Loam FARMING Sustainable, Organic

**ABV** 13%

FERMENTATION Native Yeast ELEVAGE 11 months in French Oak (10% new), 6 months in Stainless Steel FINING/FILTERING Bentonite & Filtration

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 terroirreflection, purity, and delicious drinkability placed first.

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