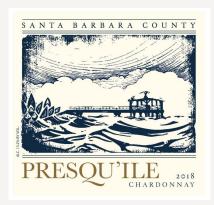
PRESQU'ILE

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5391 PRESQU'ILE DRIVE SANTA MARIA, CA



2019 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

2019 was a rather classic vintage in Santa Barbara, marked by a mild spring and moderate summer (only a few very hot days). Although mildew pressure was relatively heavy, we were able to push through the challenge. Long hang times and abundant cooling breezes allowed fruit to maintain acidity and optimally ripen. Harvest began at 'standard' time (late August/early September). Fruit picked later in September was naturally riper due to a longer hang time, which is evident in the layered, medium to full-bodied nature of the wines

HARVEST September 2-23, 2019

PRODUCTION 3959 cases

VARIETY 100% Chardonnay

VINEYARD Presquile - 15% Whitehawk - 35% Bien Nacido - 25% Cottonwood - 15%

Shokrian - 10%

SOIL Garey series, Sandy Loam, Sand

FARMING Sustainable

abv 12.6%

FERMENTATION Native Yeast

ELEVAGE 10 months in Neutral French Oak

FINING/FILTERING Bentonite & Filtration

"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.