



2019 PRESQU'ILE ESTATE 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

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 Sept 7-11, 2019
VARIETY 100% Chardonnay
VINEYARD 100% Presqu'ile
SOIL Garey series, Sandy Loam
FARMING Sustainable, Organic

ABV 13%
FERMENTATION Native Yeast
ELEVAGE 11 months in Austrian Oak
Fodera and French Oak Barrels, 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.

“press-KEEL”