



## 2019 PRESQU'ILE ESTATE PINOT NOIR

*Our Presqu'ile Estate Pinot Noir is produced entirely from 100% estate-grown, hand-harvested, and destemmed fruit. Silky flavors of bright red berries, ripe cherries, orange zest, sage, and mint mesh harmoniously together on the palate and lead to a smooth, long-lasting finish. Serve at cellar temp. with lentils, crockpot stews, or mushroom-based 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 9-20, 2019

**VARIETY** 100% Pinot Noir

**VINEYARD** 100% Presqu'ile

**SOIL** Sandy Loam

**FARMING** Sustainable, Organic

**ABV** 13.4%

**FERMENTATION** Native Yeast

**ELEVAGE** 11 months in French Oak (10% new), 6 months in Stainless Steel

**FINING/FILTERING** Unfined / Unfiltered

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”