

2021 Sta. Rita Hills Chardonnay Sanford & Benedict Vineyard

Time and Place

The 2021 season was among the coolest in recent memory — more a prolonged spring flowing into fall than a true summer. Late budbreak and a gentle, steady pace of ripening led to naturally small yields, with berries of striking concentration. The result is a vintage defined by freshness and structure, where vibrant acidity and fine tannins frame wines of poise and longevity.

Taste and Feel

Planted in 1971, Sanford & Benedict was the first vineyard in what is now the Sta. Rita Hills AVA and remains one of California's most iconic cool-climate sites. This Chardonnay shows citrus zest, white peach, and green apple layered with floral lift and a distinctive mineral core. Textural yet precise, it reflects the depth and tension that define the vineyard



The Details

COMPOSITION	100% Chardonnay
FERMENTATION	100% neutral French oak, native yeast
MALOLACTIC	LOREM
ÉLEVAGE	11 months 100% neutral French oak. Finished 6 months in stainless steel.
ALCOHOL	12.6%
PH	3.08
TA	8.2 g/L
WINEMAKER	Dieter Cronje
CONSULTANT	Jeremy Seysses of Domaine Dujac

Land and Farming

APPELLATION	Sta. Rita Hills
VINEYARD	Sanford & Benedict
ROOTSTOCK	own root
CLONE	Wente
SOILS	Santa Lucia Shaly Clay Loam, Gazos Clay Loam, Botella Clay Loam
TRELLISING	VSP

Our Story

Presqu'ile is a family-owned estate in the Santa Maria Valley dedicated to crafting cool-climate wines that reflect the beauty of California's Central Coast. Alongside more than 100 acres of sustainably farmed estate vineyards, we partner with like-minded growers across Santa Barbara County to highlight the region's best sites. In the cellar, a minimalist approach guides the winemaking, yielding wines of purity, texture, and balance — wines made to be shared.