

2023 Santa Maria Valley Aligoté

Time and Place

The 2023 growing season was defined by patience. A cool, wet start to the year gave way to one of the longest, most measured ripening periods we've seen, with harvest stretching nearly a month later than usual. This slow pace allowed the fruit to develop gradually, concentrating flavor while retaining remarkable freshness.

Yields for our white varieties were especially healthy — generous without compromise — giving us wines that balance intensity with lift. Across the estate, the vintage carries a through-line of vibrancy, precision, and energy: a reflection of both the season's extended hang time and the coastal influence that shapes Presqu'ile.

Taste and Feel

Lifted aromas of green apple, jasmine, and quince give way to a vibrant palate of orchard fruit and citrus. Textural and precise, it lingers with a long, refreshing finish. Best enjoyed chilled — the kind of wine that brings brightness to any gathering.



The Details

COMPOSITION	100% estate Aligoté
FERMENTATION	100% neutral French oak
MALOLACTIC	0.04 g/L
ÉLEVAGE	6 months in 25% neutral French oak, 75% neutral Austrian oak
ALCOHOL	12.0%
PH	3.63
TA	6.0 g/L
WINEMAKER	Dieter Cronje
CONSULTANT	Jeremy Seysses of Domaine Dujac

Land and Farming

APPELLATION	Santa Maria Valley
VINEYARD	Presqu'ile Vineyard
ROOTSTOCK	own root
SOILS	Marina sand, Garey sandy loam
TRELLISING	VSP
ORIENTATION	N/S
SUSTAINABILITY	SIP Certified, organic in practice

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.