2023 Santa Barbara County Chardonnay

Time and Place

The 2023 season is regarded as one of the finest in recent memory for Santa Barbara County. A cold, wet winter gave way to a long and measured growing season, with harvest stretching nearly a month later than usual. This extended hang time allowed the fruit to develop slowly, concentrating flavor while retaining remarkable freshness. The resulting wines are marked by balance, depth, and vibrant acidity — a vintage that combines precision with energy.

Taste and Feel

Bright and refreshing, this Chardonnay carries Meyer lemon and citrus peel alongside crushed white flowers and a saline edge. Lively and textural, it lingers with a clean, mineral-driven finish — a wine that feels just as natural with easy weeknight meals as it does at the center of a lively table.



The Details

COMPOSITION 100% Chardonnay

FERMENTATION 70% neutral French oak, 30%

stainless steel

MALOLACTIC LOREM

ÉLEVAGE 70% neutral French oak, 30%

stainless steel for 8 months

ALCOHOL 13.0%

PH 3.2 **TA** 7.6 g/L

WINEMAKER Dieter Cronje

CONSULTANT Jeremy Seysses of Domaine Dujac

Land and Farming

APPELLATION Santa Barbara County

VINEYARDS North Canyon, White Hawk.

Cottonwood, Tunnel

ROOTSTOCK 101-14, 1103P

SOILS Arnold Sand, Gaviota Sandy Loam,

Chamise Shaly Loam, Elder Sandy Loam, Suey Silt, shaly clay loam

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.