

2024 Santa Maria Valley Gamay

Time and Place

The 2024 season began with abundant winter rains that replenished the soils and set the stage for healthy growth. Early vigor produced strong canopies, while a warm, dry summer advanced ripening. Cool ocean nights balanced this pace, preserving freshness and acidity. Precision farming guided even development, and Santa Maria Valley's signature long hang time delivered depth and phenolic ripeness.

The wines from this vintage carry both structure and elegance — a true reflection of balance on the coastal frontier.

Taste and Feel

Chillable and complex, this Gamay brims with tart cherry, strawberry-rhubarb, and a touch of spice. Lively and a little wild, it balances brightness with depth, finishing with lift and charm. A wine made for nights that linger, from backyard dinners to late conversations.



The Details

COMPOSITION	100% estate Gamay
FERMENTATION	100% stainless steel
ÉLEVAGE	6 months in 100% neutral French
ALCOHOL	13.3%
PH	3.8
TA	6.1 g/L
WINEMAKER	Dieter Cronje
CONSULTANT	Jeremy Seysses of Domaine Dujac

Land and Farming

APPELLATION	Santa Maria Valley
VINEYARD	Presqu'ile Vineyard
ROOTSTOCK	101-14
CLONES	Masal, 282, 385
SOILS	Marina sand, Garey sandy loam
TRELLISING	VSP
ORIENTATION	NW/SE
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.