

2022 Presqu'ile Vineyard Estate Chardonnay Santa Maria Valley

Time and Place

A rain-soaked winter replenished the soils, setting the stage for a vibrant growing season. Early vigor led to healthy canopies, while a warm, dry summer pushed ripening ahead of schedule. Ocean-cooled nights slowed sugar accumulation, preserving acidity and balance. Precision farming ensured even development, while the region's signature long hang time allowed for optimal phenolic ripeness. The result? A vintage where freshness meets depth, structure meets elegance, and Santa Maria Valley once again proves why it's a benchmark for cool-climate farming.

Taste and Feel

The 2022 vintage brings a slightly brighter, more focused expression of our estate Chardonnay. Layers of citrus, pear, and subtle spice unfold with clarity, supported by the natural acidity that defines our ocean-cooled site. Textural without excess and quietly complex, it offers a graceful interplay of freshness and depth. A poised reflection of the Presqu'ile vineyard — detailed, balanced, and unmistakably coastal.



The Details

COMPOSITION	100% estate Chardonnay
FERMENTATION	70% Stockinger, 25% neutral French oak, 5% new French oak. Native yeast.
MALOLACTIC	100% malolactic fermentation
ÉLEVAGE	11 months in 70% Stockinger, 25% natural French oak, 5% new French oak. Finished for 6 months in stainless steel.
ALCOHOL	12.5%
PH	7.1
TA	3.4 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, 1103P, own root
SOILS	Marina sand, Garey sandy loam
TRELLISING	VSP
ORIENTATION	N/S, E/W
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.