

2023 Syrah

Santa Barbara County

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

The 2023 vintage brings a lifted, aromatic expression of cool-climate Syrah. Notes of blueberry, violet, and cracked pepper rise from the glass, giving way to a savory, energetic palate shaped by bright acidity and fine-grained tannins. Precise and quietly expressive, it highlights the elegance, spice, and coastal clarity that define Syrah along the Central Coast.

The Details

COMPOSITION	100% Syrah, 40% estate
FERMENTATION	100% stainless steel
ÉLEVAGE	Aged 9 months in neutral French oak
ALCOHOL	12.6%
PH	3.7
TA	6.0 g/L
WINEMAKER	Dieter Cronje
CONSULTANT	Jeremy Seysses of Domaine Dujac

Land and Farming

APPELLATION	Santa Barbara County
VINEYARDS	40% Presqu'ile Vineyard, 35% White Hawk Vineyard, 25% Zaca Mesa
ROOTSTOCK	101-14
SOILS	Chamise Clay Loam, Shaly loam, Arnold sand, Marina sand, Gaviota Sandy 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.