

2022 Sanford & Benedict Vineyard Chardonnay Sta. Rita Hills

The Details

COMPOSITION	100% Chardonnay
FERMENTATION	15% new French oak, 85% neutral French oak. 0.19 g/L malolactic.
ÉLEVAGE	Aged 11 months 15% new French oak, 85% neutral French oak. Finished 6 months in stainless steel
PH	3.22
TA	7.5 g/L
WINEMAKER	Dieter Cronje
CONSULTANT	Jeremy Seysses of Domaine Dujac

Land and Farming

APPELLATION	Sta. Rita Hills
VINEYARD	Sanford & Benedict Vineyard
ROOTSTOCK	Own root
CLONE	Wente
SOILS	Santa Lucia shaly clay loam, Gazo clay loam
TRELLISING	VSP

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.

Taste and Feel

Sanford & Benedict, planted in 1971, is the historic vineyard that put Sta. Rita Hills on the map, and this Chardonnay shows exactly why. Round and generous in weight without tipping into richness, it carries orchard fruit, lemon curd, and a chalky minerality that grounds everything. Closer in spirit to a great Chablis than a California white, it has the kind of depth and fullness that opens up alongside food. Think coq au vin, a cream-sauced pasta, or really anything with butter to do the heavy lifting.

Our Story

Presqu'île 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.

