

2022 Sanford & Benedict Vineyard Pinot Noir Sta. Rita Hills

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 laid the foundation for what is now the Sta. Rita Hills AVA. This Pinot Noir from clones 943 and Pommard carries red berry fruit, rose petal, and subtle spice, underpinned by earth and mineral drive. Structured yet graceful, it reflects the cool-climate pedigree of this site — a bottling that speaks to both the history and the enduring promise of Santa Barbara Pinot Noir.



The Details

COMPOSITION	100% Pinot Noir
FERMENTATION	100% stainless steel, native yeast
ÉLEVAGE	11 months 20% new French oak, 80% neutral French oak, finished in stainless steel for 6 months.
PH	3.8
TA	5.7 g/L
WINEMAKER	Dieter Cronje
CONSULTANT	Jeremy Seysses of Domaine Dujac

Land and Farming

APPELLATION	Sta. Rita Hills
VINEYARD	Sanford & Benedict
CLONE	943, Pommard
SOILS	Santa Lucia Shaly Clay Loam, Gazos Clay Loam, Botella Clay Loam
TRELLISING	VSP

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.