

2024 Pinot Noir Santa Barbara County

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

Our Santa Barbara County Pinot Noir reflects Presqu'ile's quest to craft the ultimate expression of Pinot Noir from this region, sourcing from benchmark vineyard sites across the valley. The 2024 vintage brings a brighter, more expressive character on a supple, structured palate. Fresh yet grounded, it captures the depth and balance that define Santa Barbara Pinot Noir.



The Details

COMPOSITION	100% Pinot Noir
FERMENTATION	100% stainless steel
ÉLEVAGE	Aged 8 months in 100% neutral French oak
ALCOHOL	14.1%
PH	3.8
TA	5.8 g/L
WINEMAKER	Dieter Cronje
CONSULTANT	Jeremy Seysses of Domaine Dujac

Land and Farming

APPELLATION	Santa Barbara County
VINEYARDS	15% Presqu'ile Estate Vineyard, 35% North Canyon Vineyard, 50% Rancho Los Alamos Vineyard
SOILS	Various Shaly Loams, Various Clay Loams, Silt Loam
SUSTAINABILITY	Estate fruit is SIP Certified and 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.