

2025 Gamay Santa Maria Valley

Time and Place

2025 was a season that asked everything of our farming team, and one that brought out their best. Proactive pest management, open canopies, and careful vine nutrition carried us through a slow, challenging growing season. When harvest-time rains arrived, meticulous fruit selection and a commitment to quality over quantity defined every decision. The fruit we brought in reflects the full weight of that effort: precise, focused, and deeply expressive of this estate.

Taste and Feel

Chillable and complex, this Gamay brims with tart cherry, strawberry-rhubarb, and a touch of spice. Lively and a little wild, it balances brightness with depth, finishing with lift and charm. A wine made for nights that linger, from backyard dinners to late conversations.



The Details

COMPOSITION	100% estate Gamay
FERMENTATION	100% stainless steel, native yeast
ÉLEVAGE	aged 6 months in 100% neutral French oak
ALCOHOL	13%
PH	3.66
TA	6.5 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
CLONES	Masal, 282, 385
SOILS	Marina sand, Garey sandy loam
TRELLISING	VSP
ORIENTATION	NE/SW
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.