PRESQU'ILE

2022 SANTA BARBARA COUNTY CHARDONNAY

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Our Santa Barbara sets the foundation for how we vinify whites at Presqu'ile. This bright and refreshing wine is loaded with flavors of Meyer lemon, citrus peel, crushed white flowers, and saline. Pair this bottle with cheese boards, creamy pasta dishes, or a variety of grilled fish.

VINTAGE NOTES

2022 is looking to be one of the better vintages in recent memory, thanks to ideal spring and summer growing conditions. Although yields were down, in part due to consecutive years of drought, the quality of the fruit is solid with great concentration. Though the wines are still young, we have a good feeling about the vintage's potential.

HARVEST 8/31 - 9/16, 2022 VARIETY 100% Chardonnay VINEYARD Noth Canyon 70% Whitehawk -25% Cottonwood 10% Tunnel 5% SOIL Garey series, Sandy Loam, Sand FARMINC Sustainable ABV 12.8% PH 3.48 TA 6.1 FERMENTATION Native Yeast ELEVACE 6 months in Neutral French Oak 60% Stainless Steel 30%

Located in the heart of the Santa Maria Valley, Presqu'ile Winery produces cool-climate wines from a variety of organic and sustainably-farmed vineyard plots that span nearly 30 hectares across Santa Barbara County. Each wine produced at Presqu'ile is a direct reflection of a specific vineyard site's variety, vintage, and unique climate conditions. All wines crafted at Presqu'ile are vinified with a minimalist mentality in the cellar, with the pursuit of terroir-reflection, purity, and delicious drinkability placed first.