

# Presqu'ile Santa Barbara County Chardonnay

## THE FACTS

**COUNTRY:** USA - CA

**REGION:** Santa Barbara County

**APPELLATION:** Santa Barbara County

**CEPAGE:** 100% Chardonnay

**WINEMAKING:** Native yeast fermentation. Aged 6 months in neutral French oak and stainless steel for purity and freshness.

**ALCOHOL BY VOLUME:** 13.0%

**AGING:** 6 months in neutral French oak and stainless steel

## THE STORY

Presqu'ile is a family-owned winery located in Santa Barbara County's Santa Maria Valley, producing small-lot wines from one of California's premier cool-climate regions. Our wholesale portfolio includes Pinot Noir, Chardonnay, Sauvignon Blanc, Syrah, Gamay, Rosé, and Aligoté.

**PHILOSOPHY:** Precision farming and minimalist winemaking define our style. We rely on native fermentations, whole-cluster inclusion, and restrained oak to preserve transparency. Each wine reflects the nuance of its site and the energy of the vintage.

**BIOGRAPHY:** Founded by the Murphy family, Presqu'ile is led by second-generation vintner Matt Murphy. Winemaker Dieter Cronje oversees production with consulting winemaker Jeremy Seysses of Domaine Dujac, bringing a shared commitment to elegance, structure, and site expression.

## THE ADJECTIVES

**OVERALL:** Citrusy, coastal Chardonnay with bright energy

**AROMAS / FLAVORS:** Meyer lemon, citrus peel, crushed white flowers, saline minerality

**MOUTHFEEL:** Zippy, clean, and mouthwatering

## THE SELLING POINTS

Signature Presqu'ile style in a fresh, coastal Chardonnay

**SUSTAINABILITY:** Minimal Intervention / Augmentation

**PAIRINGS:** Creamy pastas, grilled fish, seafood crudo, and cheese boards

