

Presqu'ile Santa Barbara County Pinot Noir

THE FACTS

COUNTRY: USA - CA

REGION: Santa Barbara County

APPELLATION: Santa Barbara County

CEPAGE: 100% Pinot Noir

WINEMAKING: Native yeast fermentation. Aged 11 months in neutral oak and 6 months in stainless for purity and lift.

ALCOHOL BY VOLUME: 13.5%

AGING: 11 months in neutral French oak, 6 months in 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: Bright, earthy Pinot Noir from Santa Barbara County

AROMAS / FLAVORS: Bing cherry, rose hip, orange rind, sandalwood, and forest floor

MOUTHFEEL: Silky, balanced, and lightly structured

THE SELLING POINTS

Cool-climate Pinot with energy and elegance

AWARDS: 89pts Jeb Dunnuck

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Seared duck breast, mushroom tart, miso-glazed salmon, or a thyme-scented roast chicken

