

Presqu'ile Estate Chardonnay

THE FACTS

COUNTRY: USA - CA

REGION: Santa Barbara County

APPELLATION: Santa Maria Valley

CEPAGE: 100% Chardonnay

WINEMAKING: Native yeast fermentation. Aged 11 months in 70% Stockinger and 30% French oak (5% new) for structure and depth.

ALCOHOL BY VOLUME: 12.5%

AGING: 11 months in 70% Stockinger and 30% French oak, 5% new

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: Textured, coastal Chardonnay from our estate

AROMAS / FLAVORS: White peach, apple, toasted brioche, and a hint of sea air

MOUTHFEEL: Tangy, layered, and palate-coating

THE SELLING POINTS

Estate-grown and barrel-aged with coastal finesse

SUSTAINABILITY: Green Practicing, Sustainable In Practice, Natural Fermentation

PAIRINGS: Lobster rolls, roast chicken, crab risotto, or creamy pasta with herbs

