

Presqu'ile Sanford & Benedict Chardonnay

THE FACTS

COUNTRY: USA - CA

REGION: Santa Barbara County

APPELLATION: Sta. Rita Hills

CEPAGE: 100% Chardonnay

WINEMAKING: Native yeast fermentation. Aged 11 months in neutral French oak, then 6 months in stainless for focus and freshness.

AGING: 11 months in neutral French oak, then 6 months in stainless

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: Elegant, focused Chardonnay from Sanford & Benedict

AROMAS / FLAVORS: Citrus zest, green apple, white flowers, and crushed stone

MOUTHFEEL: Bright, mineral, and finely textured

THE SELLING POINTS

From the historic Sanford & Benedict site

SUSTAINABILITY: Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Seared scallops, Dungeness crab, roasted chicken, lemon risotto

