

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

