

# 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

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

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

