

Presqu'ile Santa Barbara County Sauvignon Blanc

THE FACTS



COUNTRY: USA - CA

REGION: Santa Barbara County

APPELLATION: Santa Barbara County

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Native yeast fermentation. Aged sur lie for 6 months in primarily stainless steel with a hint of neutral French oak.

ALCOHOL BY VOLUME: 13.1%

AGING: Aged sur lie for 6 months in primarily 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: Zesty, mineral-driven Sauvignon Blanc

AROMAS / FLAVORS: Ripe citrus, lime peel, green herbs, and sea spray

MOUThFEEL: Fresh, layered, and broad on the palate

THE SELLING POINTS

Santa Ynez-sourced Sauvignon Blanc with texture and lift

SUSTAINABILITY: Minimal Intervention / Augmentation

PAIRINGS: Goat cheese crostini, citrus-marinated fish, herbed salads, or chilled soba noodles



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