

PENCE

VINEYARDS & WINERY

RANCH & FARM

Pence is a working ranch and farm, located at the eastern boundary of the Sta. Rita Hills appellation of Santa Barbara County. In the spirit of the self-sustaining quinta or rancho, our land provides sustenance for ourselves and our employees, just as it did for the original Spanish settlers and natives of Alta California.

Atypical of conventional agricultural practices, our ranch crew is comprised of salaried employees who work with us year-round. Together, we built the homes in which we and several of them live with our families; two children have in fact been born on the property. We built the barns that hold our farm equipment, hay and feed, as well as the roads to get there. We installed our vineyards, the water system that serves them and the drainage system that recharges the aquifer with runoff from the rain.

We tend the chickens that lay the eggs that feed our families each morning. We grow our own hay, which feeds our cattle, which eventually feeds us. We herd and collect the cows on the cutting horses we breed and train ourselves. We view this disciplined self-reliance as a virtue and a means of assuring quality in everything we do.

Our crew is like family, and we treat them as such. In exchange, they perform at the highest level, exercising utmost care and diligence in every aspect of our precise biotic farming program. Under the experienced and intelligent guidance of Daniel Garibay, our Ranch Manager, and Francisco Ramirez, our Vineyard Manager, they hand-farm each vine individually and mindfully. Those same hands tend the same vines year after year, their livelihoods and ultimate success inextricably linked with one another. Our wines are a testament to the skill and dedication of our crew, reflecting the great pride they take in what they do and the sensitivity to the people and places around us.

Because we are passionate about food and wine together, and also believe that some of life's greatest moments are with family and friends surrounded by food and wine, we started in 2014 the Pence Ranch Farm. Our goal is to produce Estate driven consumables to complement our range of wines and to reinforce the connection of food and wine by tying it back to the land. We are planting a wide selection of fruit and olive trees (over 1,000 different trees and seven species from France, Italy, Greece and Spain) as well as vegetables and grains, mostly of long-forgotten varieties. In addition to our delicious estate virgin olive oil, we plan to make conserves, pickled foods and other items that will be available for sales to our customers and as gifts to our clients. We recently expanded our chicken egg production and are considering in house processing of cattle for meat production. We hope that by these efforts we can further bridge the relationship between food and wine and take advantage of the incredible bounty of California and our ranch.

