



## Gravitas Wine Marketing



Penville was founded in 2013 by friends Patton Penhallegon & Michael Villas when Patton was working as the sommelier at Mozza in Newport Beach California. The dream was to create wine from the central coast of California, specifically around the Santa Ynez Valley in Northern Santa Barbara County. In 2017 Patton moved with his family to the beautiful Santa Ynez Valley to work for Dragonette Cellars. Under the tutelage of these heralded wine makers Patton's understanding and love of his trade grew. In 2021 Michael left Penville to focus exclusively on his project in the Napa Valley. Patton was then joined by his wife Emily and father Pat to help with the day-to-day operations making it a true family business.

As always the wines at Penville are primarily single vineyard, single variety expressions (with a few exceptions over the years). Penville does not own a vineyard, but works closely with sustainable and organic growers around the Santa Ynez Valley and beyond to enjoy the diversity of the region. All wines are fermented exclusively with indigenous yeast, aged exclusively in concrete, neutral oak, and small stainless steel barrels, and are rarely filtered or fined.