

HOME





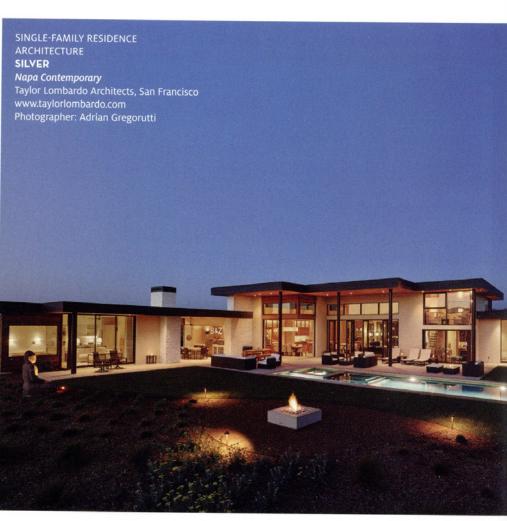


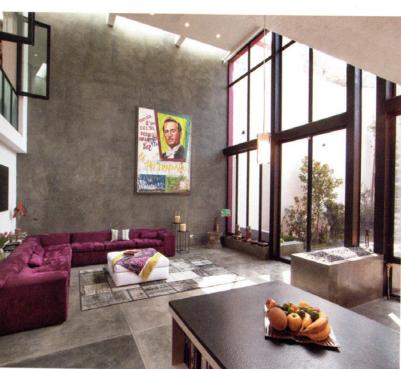


SINGLE-FAMILY RESIDENCE ARCHITECTURE SILVER

Santa Maria Farmhouse
Taylor Lombardo Architects, San Francisco
www.taylorlombardo.com
Photographer: Adrian Gregorutti









Casa de Diez Agaves House + House Architects, San Francisco www.houseandhouse.com Photographer: Steven House

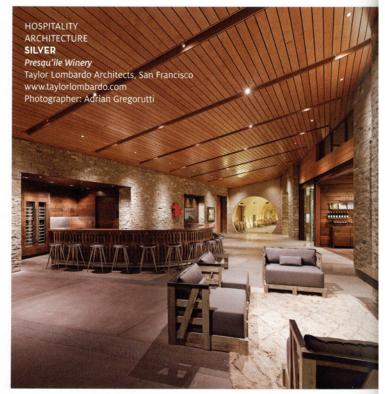


SINGULAR SPACE
SILVER
San Mateo Holiday Glamour
Amy Fischer, Spectrum Interior Design, Los Altos
www.spectruminteriordesign.com
Photographer: David Duncan Livingston









PREVIOUS OVERLEAF: Every element of the design, from the open, flexible spaces to the warmth of the materials, reflects the Murphy family's sense of Southern hospitality.

OPPOSITE: The contemporary design with its distinctive butterfly roofs has become a new architectural landmark for the Santa Maria Valley wine region.

with San Francisco's Taylor Lombardo Architects, the synergy was obvious. The site had no infrastructure, so they built everything from the ground up. Tom Taylor and his partner, Maurice Lombardo, bushwhacked their way through the site to find the perfect placement for the buildings. Tom recalls, "The family gave us a great deal of leeway to express what the land wanted to say."

"It was a pretty monumental undertaking considering there was no preexisting infrastructure," says founder Madison Murphy. "The fact we are still friends after such an undertaking is a testament to the professionalism and good nature of the team."

The design process revolved around three principles. First, the architecture should reflect winemaker Dieter Cronje's clean, minimalist approach to wine. Second, as self-proclaimed evangelists for the Santa Maria Valley, the Murphys wanted to create an architectural landmark for the region. Finally, and most importantly, the winery should embody the family's sense of warmth and Southern hospitality.

Matt and Dieter met while working with other vintners, bonded over their love of Pinot Noir, and in 2008 came together to establish Presqu'ile. Both believe in maintaining the purity of the wine-making process, working sustainably with the land, and letting the grapes and terroir speak for themselves. Consequently, gravity is the organizing principle: the force of gravity moves both the grapes and wine through the winery, a process that is gentler on the grapes and stingier in its use of power. At Presqu'ile the grapes begin on the crush pad atop the ridge and eventually end up 110 feet below in the barrel cave.

This vertical orientation, combined with the dramatic ridgeline site, allowed the architects to craft a series of structures, weaving together hospitality and production and creating a journey through the winery. There is a "Wow" moment virtually every step of the way, but the crescendo comes with the ascent to the upper terrace, mounted atop the hospitality building directly level with the crush pad.

"Guests come through the gates and wind their way up to the property as the building comes into view. They enter at the lower level with a view straight into the cave, then travel up through the winery having no idea of the heroic view that awaits them when they reach the upper level. It's amazing," says Maurice.

The winery was designed to accommodate the full force of Southern hospitality. The plan is open and fluid; broad terraces accommodate large parties; indoor and outdoor fireplaces invoke warmth even on the chilliest days; and flexible furnishings can be rearranged for varying uses. An outdoor amphitheater overlooking the Pacific can hold up to 700 people, but the grassy venue is beautiful even when not in use. The winery hosts live music every Friday, and at least ten large music events a year.

Presqu'ile is built upon a foundation of family, friends, and authentic hospitality. "Winery design has evolved," says Maurice. "Hospitality has become the center of the experience."













OPPOSITE ABOVE: The view from the upper-level observation terrace is the winery's ultimate "wow" moment.

opposite BELOW: Carved into the landscape, the amphitheater looks out over the views toward the ocean and can seat up to 700 people.

ABOVE: Terraces surround the hospitality building.

In contrast to the vieworiented terraces at the front of the building, the rear terrace is intimate, with multiple spots to gather.



BELOW: The interiors are warm and inviting with flexible furnishings that can be rearranged to accommodate events.

OPPOSITE: Interior walls are lined in Lompoc stone, native to central and southern California, which is hand cut and laid by a single craftsman.





