



# SAN SIMEON

FAMILY OWNED SINCE 1917

## MONTEREY 2018 PETITE SIRAH

### TASTING NOTE

Aromas of blackberry, ripe plum, and thyme greet the nose. Aging in French and American oak barrels contributes notes of vanilla and oak spice. The mouthfeel is jammy and full-bodied. Firm tannins provide structure as the flavors build to a lengthy finish.

### FOOD PAIRING

Enjoy San Simeon Petite Sirah with Oso Buco or short ribs!

### WINEMAKING

Along California's Central Coast, the Paso Robles appellation of San Luis Obispo County provides an ideal climate for growing Petite Sirah. A dry climate promotes flavor development of the grapes. The Steinbeck Vineyard is located on a north-facing hillside. The Diablo soil is deep and well-drained with weathered calcareous sandstone and shale below a surface layer of a dark clay. 1103 Paulsen rootstock is well-suited to this region and varietal.

### WINEMAKING TEAM

Beginning life in our sustainably-grown vineyards, the best lots from each estate are hand-selected by our winemaking team. San Simeon Wines are fermented and aged in our state-of-the-art winery.

With over 60 years of combined experience, our winemaking team is comprised of Anthony Riboli, Arnaud Debons, and Ben Mayo. With the use of 100% estate-grown fruit, San Simeon wines represent the pinnacle of vineyard to bottle winemaking.

### SUSTAINABILITY

Sustainability is our top priority. Our Paso Robles and Monterey vineyards are certified sustainable by CSWA. At our Paso Robles winery, solar panels provide 100% of the needed electricity, and wastewater is effectively reclaimed and recycled for additional uses.

### VARIETIES

Petite Sirah

### APPELLATION

Paso Robles

### VINEYARDS

Stefano

Maddalena

### CLONAL SELECTIONS

Clone 3

### BARREL AGING

24 Months

70% New French &  
American Oak

### ALCOHOL

14.9%

### pH

3.53

