



SAN SIMEON

FAMILY OWNED SINCE 1917

PASO ROBLES 2017 SYRAH

TASTING NOTE

Our Syrah reveals deep color, round tannins, and plush mouthfeel with intense flavors and aromas, such as boysenberry, ripe plum, and pomegranate. The lengthy finish shows vanilla, oak spice and cinnamon nuances from barrel-aging.

FOOD PAIRING

Pairs well with Pepper Steak, Lamb Tagine, & Souvlaki.

WINEMAKING

The highly versatile Syrah grape is grown in many climates, but the coastal microclimate of the Paso Robles is ideal for its development.

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

Syrah

APPELLATION

Paso Robles

VINEYARDS

Maddalena

CLONAL SELECTIONS

C-470

BARREL AGING

18 Months

ALCOHOL

14.5%

pH

3.51



WINEENTHUSIAST



TASTINGS.com
POWERED BY THE BEVERAGE TESTING INSTITUTE SINCE 1981