



SAN SIMEON

FAMILY OWNED SINCE 1917

PASO ROBLES 2019 GRENACHE ROSÉ

TASTING NOTE

This artisan wine is handcrafted in small lots. Grenache grapes are harvested and gently crushed. The skins and juice remain in contact for several hours resulting in a lovely salmon-pink color. Ripe red berry, cantaloupe, and rose petal notes make this wine perfect for any occasion.

FOOD PAIRING

Pairs well with tuna tartare, prosciutto and melon, and a wide array of appetizers.

WINEMAKING

Our Grenache Rosé is fermented in stainless steel tanks at 55° F for several weeks. This long, cold fermentation preserves the delicate flavors and aromas of this variety. Immediately after the fermentation, 10% was transferred to neutral French oak barrels in which the lees were stirred for several months to add texture and depth.

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

Grenache Rosé

APPELLATION

Paso Robles

VINEYARDS

Stefano

CLONAL SELECTIONS

Clone 362

BARREL AGING

Stainless Steel

ALCOHOL

13.5%

pH

3.29



WINEENTHUSIAST