



SAN SIMEON

FAMILY OWNED SINCE 1917

MONTEREY 2017 CHARDONNAY

TASTING NOTE

San Simeon Chardonnay is a rich, mouth-filling wine with ripe, tropical fruit flavors with complements of citrus and pear. The nose reveals bright fruit and toasty oak with hints of vanilla and spice. Mineral notes express the rocky terroir of the vineyards. This structured and well-balanced wine shows a lengthy finish with potential to age.

FOOD PAIRING

Extremely food friendly, our San Simeon Chardonnay pairs well with a range of dishes. From poultry and pasta to seafood and salads, our Chardonnay shines.

WINEMAKING

San Simeon Chardonnay comes only from the best lots that our estate vineyards have to offer. Small lots are picked and fermented individually with minimal intervention to allow the true expression of the soil and climate. The wines are matured in a unique selection of hand-crafted French and American oak barrels.

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

Chardonnay

APPELLATION

Monterey

VINEYARDS

Sarmento Vineyard
Loma Vista Vineyard

CLONAL SELECTIONS

FPMS 4 & 5

BARREL AGING

70% French & American
8 Months

ALCOHOL

14.9%

pH

3.48



Wine Spectator
WineSpectator.com



TASTINGS.com
POWERED BY THE BEVERAGE TESTING INSTITUTE SINCE 1991