



SAN SIMEON

FAMILY OWNED SINCE 1917

PASO ROBLES 2019 SAUVIGNON BLANC

TASTING NOTE

San Simeon Sauvignon Blanc is a bright, refreshing wine with intense flavors of citrus and pear. The nose reveals bright aromas of white peach and lime zest. Mineral notes express the rocky terroir of the vineyard. This structured and well-balanced wine shows a lengthy finish.

FOOD PAIRING

From traditional cheese and salad pairings to heartier dishes, the San Simeon Sauvignon Blanc pairs beautifully. One particular favorite is swordfish with basil pesto linguine.

WINEMAKING

San Simeon Sauvignon Blanc 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

Sauvignon Blanc

APPELLATION

Paso Robles

VINEYARDS

Riboli Creston Vineyard
Creston Highlands

CLONAL SELECTIONS

C 20, C 28, C 530, C 376
C 30, Musqué, C 906

ALCOHOL

13.5%

pH

3.53

