



SAN SIMEON

FAMILY OWNED SINCE 1917

PASO ROBLES 2018 CABERNET SAUVIGNON

TASTING NOTE

The epitome of Paso Robles Cabernet Sauvignon: San Simeon. On the nose, you encounter the unmistakable notes of our unique selection of French and American oak barrels with aromas of baking spices and vanilla intermingling with notes of ripe dark fruits.

On the palate, you will be greeted with notes of blackberry and ripe plum, followed by touches of cocoa and warm spices, and a long finish underpinned by fine-grained tannins and solid acidity.

FOOD PAIRING

San Simeon Cabernet is extremely flexible when it comes to food. From hard cheeses and charcuterie to rich cuts of red meat, San Simeon Cabernet shines. One particular favorite is grilled lamb chops with rosemary and garlic, the dark fruits and cedar notes play beautifully with the spice and meat.

WINEMAKING

San Simeon Cabernet 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.



WINEENTHUSIAST

VARIETIES

95% Cabernet Sauvignon
5% Petit Verdot

APPELLATION

Paso Robles

VINEYARDS

Pretty Penny
Stefano
Maddalena

CLONAL SELECTIONS

Clone 337
Clone 15

BARREL AGING

18 Months
78% New French &
American Oak

ALCOHOL

14.9%

pH

3.61

