



SAN SIMEON

FAMILY OWNED SINCE 1917

PASO ROBLES 2019 VIOGNIER

TASTING NOTE

San Simeon Viognier is a bright, luscious wine with ripe peach flavors and tropical notes. The nose reveals bright floral aromas. Mineral notes express the rocky terroir of the vineyard. This structured and well-balanced wine shows a lengthy finish.

FOOD PAIRING

Enjoy San Simeon Viognier with Chinese chicken salad or linguine and clams!

WINEMAKING

Along California's Central Coast, the Paso Robles appellation of San Luis Obispo County provides an ideal climate for growing Viognier. A dry climate with warm days allows for complete maturation of the grapes and creates ripe fruit flavors. The maritime influence of the Pacific Ocean creates very cool nights, which preserve the natural acid balance of the grapes.

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

Viognier

APPELLATION

Paso Robles

VINEYARDS

Stefano

CLONAL SELECTIONS

Clone 642

BARREL AGING

12% Neutral Oak

ALCOHOL

14.90%

pH

3.61



WINE ENTHUSIAST