

2022 SAN SIMEON MONTEREY PINOT NOIR



Region/Vintage Notes

The grapes for our 2022 San Simeon Pinot Noir come out of our estate vineyards located in the Monterey AVA - a cool appellation moderated by the Monterey Bay and Pacific Ocean. Morning fog, sunny afternoons and cool evening breezes create ideal conditions for growing Pinot Noir. While other areas of California can experience extreme heat, Monterey County is often covered in a marine layer, particularly in the summer. This extended coolness results in great natural acidity in our Pinot Noir. Early rains in 2022 benefited this vintage, resulting in smaller clusters and reduced berry sizes, giving the grapes complexity and intensity.

Winemaker/Tasting Notes

Our 2022 San Simeon Pinot Noir was fermented in stainless steel tanks and aged in a combination of Bilon, Cadus, and Remond French oak barrels for 10 months. Filled with captivating aromas of black cherry, raspberry and rhubarb lift from the glass, followed by notes of dark chocolate, black pepper, and a hint of Star Anise. Characteristics of spicy cinnamon and deep black cherry fill the mouth to finish this wine. This vintage is rich and round, promising pleasurable drinking for years to come.

Sustainability

Sustainability is a top priority at San Simeon. Our estate vineyards are certified sustainable by the rigorous California Sustainable Wine Alliance (CSWA). At our Paso Robles winery, solar panels provide 100% of the needed electricity, and wastewater is effectively reclaimed and recycled for additional use.



Technical Information

Appellation

Monterey

AVA

Santa Lucia Highlands
Arroyo Seco

Oak

65% New French Barrels
35% Neutral Barrels

Aging

10 Months

Vineyards

Sarmento ●
El Camino Real ●

Varietal Breakdown

100% Pinot Noir

Clones

5, 115, 667

Alcohol

14.9%

pH

3.69

