

2022 SAN SIMEON PASO ROBLES SAUVIGNON BLANC



Region/Vintage Notes

Our 2022 San Simeon Sauvignon Blanc comes from two of our vineyards in the relatively new Creston District AVA in Paso Robles. 53% of the blend comes from our Riboli Creston Vineyard, known for its rolling hills and well-drained Arbuckle-Positas soils. Added complexity of this Sauvignon Blanc comes from the steep terrain with soils derived from calcareous marine deposits at our Creston Highlands Vineyard. The Creston District is one of the eleven sub-districts that make up the Paso Robles AVA. Known for its warm and dry climate, with cooling breezes flowing through to Templeton Gap to the west, this area's diurnal temperature swings can be as high as 50 degrees, ideal for long growing seasons. The 2022 growing season produced smaller clusters that created deeper color and high-quality yields.

Winemaker/Tasting Notes

This vintage was fermented in 100% stainless steel to preserve varietal freshness and acidity, followed by several months spent resting in tank prior to bottling. This bright wine is filled with intense aromas of white flowers and honey with fresh, grassy notes on the nose. Classic flavors of bright citrus, pear, and lime zest along with a slight hint of minerality complement the wines rich palate. Balanced acidity and a long finish make this wine ideal for a warm summer afternoon.

Sustainability

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



Technical Information

Appellation

Paso Robles

Vineyards

Riboli Creston ●
Creston Highlands ●

AVA

Creston District

Varietal Breakdown

100% Sauvignon Blanc

Fermentation

100% Stainless Steel

Alcohol

13.5%

pH

3.67

