

2022 SAN SIMEON PASO ROBLES VIOGNIER



Region/Vintage Notes

Our San Simeon Viognier comes from the Paso Robles appellation, providing the ideal climate for growing grapes. A dry climate with warm days allows for complete maturation of the grapes and creates ripe fruit flavors. Cool nights created by the maritime influence of the Pacific Ocean help preserve the natural acidic balance of the grapes. The nose of this Viognier reveals bright floral aromas, followed by notes of ripe peach and tropical flavors, providing this well-balanced wine with a lengthy finish.

Winemaker/Tasting Notes

San Simeon Viognier is a bright, luscious wine with ripe flavors of peach and stone fruit, with a touch of honey. The nose reveals bright floral aromas and the mineral notes express the rocky terroir of the vineyard. This structured and well-balanced wine shows a lengthy finish. Enjoy San Simeon Viognier with Chinese chicken salad or linguine and clams!

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 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

Stefano ●

AVA

El Pomar District

Varietal Breakdown

100% Viognier

Fermentation

100% Stainless Steel

Alcohol

14.90%

pH

3.67

