



SAN SIMEON

FAMILY OWNED SINCE 1917

PASO ROBLES 2017 MERLOT

TASTING NOTE

San Simeon Merlot expresses rich flavors of blackberry and cassis. Aromas of black fruit greet the nose, while barrel-aging contributes nuances of brown sugar and oak spices. Well-integrated tannins offer texture and a plush mouthfeel. A small percentage of Petit Verdot was added for additional complexity.

FOOD PAIRING

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

WINEMAKING

San Simeon Merlot 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.



Wine Spectator
WineSpectator.com

VARIETIES

Merlot

APPELLATION

Paso Robles

VINEYARDS

Quarry Heights Vineyard

CLONAL SELECTIONS

FPMS 3

ENTAV 181

BARREL AGING

24 Months

74% French & American

ALCOHOL

14.9%

pH

3.59

