Along California’s Central Coast, the Paso Robles appellation of San Luis Obispo County provides an ideal climate for growing Cabernet Sauvignon. 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.

The quality of the 2014 vintage was excellent. The weather was ideal with a long growing season that provided great “hang time” for the grapes. Winemakers Anthony Riboli and Arnaud Debons work closely with multiple vineyards from various districts within Paso Robles. All vineyard owners are long-term partners in this process. Each vineyard lot is fermented separately to preserve the unique flavors of its terrior. After fermentation, the wines gain further complexity from aging in an assortment of oak barrels from numerous French and American coopers.

San Simeon Cabernet Sauvignon offers bright aromas of dark raspberry and black cherry. Ripe flavors of spicy plum and currant are complemented by nuances of cocoa and cedary oak from barrel-aging. Structured tannins provide texture and depth with a lengthy finish. A small percentage of Petit Verdot was added for additional complexity.