Along California’s Central Coast, the Monterey appellation of Monterey County provides an ideal climate for growing Chardonnay. This cool climate is highly influenced by the maritime influence of the Pacific Ocean. Starting at the Monterey Bay, morning fog and afternoon wind concentrate flavors while preserving the natural acid balance of the grapes.

Our family farms estate vineyards in Monterey to ensure the ultimate level of grape quality. The well-drained, loamy sand soils of the Santa Lucia Highlands and Arroyo Seco AVAs create a unique terroir, perfectly suited for Chardonnay.

Our dedication to quality continues in the cellar. Winemakers Anthony Riboli and Arnaud Debons employ traditional techniques: barrel fermentation, lees stirring, and sur lie aging. All vineyard lots are fermented separately to preserve their individual flavors. After fermentation, careful blending creates the greatest degree of complexity.

San Simeon Chardonnay is a rich, mouth-filling wine with ripe, tropical fruit flavors with complements of citrus and pear. The nose reveals bright fruit and toasty oak with hints of vanilla and spice. Mineral notes express the rocky terroir of the vineyards. This structured and well-balanced wine shows a lengthy finish with potential to age.