Located near the coastal town of San Simeon, our family’s estate vineyards are focused within the renowned Paso Robles appellation. Steep hillsides and ideal soils produce concentrated grapes. San Simeon Sauvignon Grenache Rosé thrives in the unique climate of Paso Robles with warm days and cool nights.

During 2016, the weather was ideal with a long growing season that provided great “hang time” for the grapes. Anthony Riboli and Arnaud Debons employ traditional techniques in their careful crafting of fine wines. Our Sauvignon Grenache Rosé is fermented in stainless steel tanks at 55° F for several weeks. This long, cold fermentation preserves the delicate flavors and aromas of this variety. Immediately after the fermentation, 10% was transferred to neutral French oak barrels in which the lees were stirred for several months to add texture and depth.

This artisan wine is handcrafted in small lots. Grenache grapes are harvested and gently crushed. The skins and juice remain in contact for several hours resulting in a lovely salmon-pink color. Ripe red berry, cantaloupe, and rose petal notes pair well with tuna tartare, prosciutto and melon, and a wide array of appetizers.