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 Blanc 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 Blanc 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.

San Simeon Sauvignon Blanc is a bright, refreshing wine with intense flavors of citrus and pear. The nose reveals bright aromas of white peach and lime zest. Mineral notes express the rocky terroir of the vineyard. This structured and well-balanced wine shows a lengthy finish. Enjoy with grilled swordfish and basil pesto linguine.