The Pretty Penny Vineyard is located in the prestigious Paso Robles appellation of California’s Central Coast. This vineyard’s unique terroir is defined by steep hillsides with calcareous soils. The Templeton Gap is an opening in the coastal range, west of Paso Robles. Cool breezes from the Pacific Ocean pass through the Templeton Gap and reach the vineyard every evening. These breezes preserve the natural acidity of the grapes.

The highly versatile Syrah grape is grown in many climates, but the coastal microclimate of the Pretty Penny Vineyard is ideal for the development of intense flavors and aromas, such as boysenberry, ripe plum, and pomegranate. Our family’s dedication to quality continues in the cellar, where winemakers Anthony Riboli and Arnaud Debons employ traditional techniques to preserve the individual flavors and terroir of each parcel of land. All vineyard lots are fermented separately in small, open-top tanks in which the cap is “punched down” in order to delicately extract color without creating excessive tannins. After fermentation, the wine is aged in French and American oak barrels for 24 months. Our Syrah reveals deep color, round tannins, and lush mouthfeel. The lengthy finish shows vanilla, oak spice and cinnamon nuances from barrel-aging.