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

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 Viognier is fermented in stainless steel tanks at 55˚ F for several weeks. This long, cold fermentation process preserves the delicate flavors and aromas of this variety. Immediately after the fermentation, 10% of the wine was transferred to neutral French oak barrels in which the lees were stirred for several months to add texture and depth.

San Simeon Viognier is a bright, luscious wine with ripe peach flavors and tropical notes. The nose reveals bright floral aromas. Mineral notes express the rocky terroir of the vineyard. This structured and well-balanced wine shows a lengthy finish.

Ancient Origins: Viognier is thought to be an ancient grape from Croatia brought to the Rhône by the Romans.