

2023 SAN SIMEON MONTEREY PINOT NOIR



Region/Vintage Notes

The grapes for our 2023 San Simeon Pinot Noir are sourced from our estate vineyards in the Monterey AVA, a cool appellation moderated by the Monterey Bay and Pacific Ocean. Morning fog, sunny afternoons and cool evening breezes create ideal conditions for growing Pinot Noir. Monterey benefits from a persistent marine layer, which extends the growing season and preserves natural acidity in our Pinot Noir. The 2023 vintage was marked by a cool spring with record rainfall, which provided much-needed water to the vines and delayed budbreak. The steady warm summer set the state for an extended ripening period, allowing the grapes to develop complex flavors and balanced acidity. The smaller clusters had intense, concentrated flavors with remarkable depth, vibrant acidity and the distinctive character of Monterey's unique terroir.

Winemaker/Tasting Notes

Our 2023 San Simeon Pinot Noir was aged in 65% new French oak and 35% neutral oak barrels for 10 months. The wine opens with inviting aromas of black cherry, wild strawberry and pomegranate, complemented by subtle hints of vanilla, clove and dark chocolate. On the palate, flavors of lush, dark red cherry, raspberry and a touch of cocoa unfold, enriched by nuances of allspice and star anise. The mouthfeel is smooth and well-rounded with fine-grained tannins and balanced acidity culminating in a long, elegant finish that highlights the depth and complexity of this exceptional vintage.

Sustainability

Sustainability is a top priority at San Simeon. Our Paso Robles Vineyards are certified sustainable by the rigorous California Sustainable Wine Alliance (CSWA). At our certified sustainable Paso Robles winery, solar panels provide 100% of the needed electricity, and wastewater is effectively reclaimed and recycled for additional use.



Technical Information

Appellation

Monterey

AVA

Santa Lucia Highlands
Arroyo Seco

Oak

65% New French Oak Barrels
35% Neutral Oak Barrels

Aging

10 Months

Vineyards

Sarmiento ●
El Camino Real ●

Varietal Breakdown

100% Pinot Noir

Alcohol

14.5%

pH

3.75



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