



SAN SIMEON | 2024 CHARDONNAY

VINTAGE NOTES

A cool spring followed by a moderate, evenly tempered summer in the Santa Lucia Highlands fostered an extended growing season and slow, steady maturation. Persistent coastal influences, including morning fog and afternoon breezes, helped moderate daytime temperatures and preserve natural acidity. The extended hang time allowed the fruit to reach optimal maturity while maintaining balance and structure. These conditions produced Chardonnay with purity of flavor, bright, well-integrated acidity, and excellent concentration.

SUSTAINABILITY

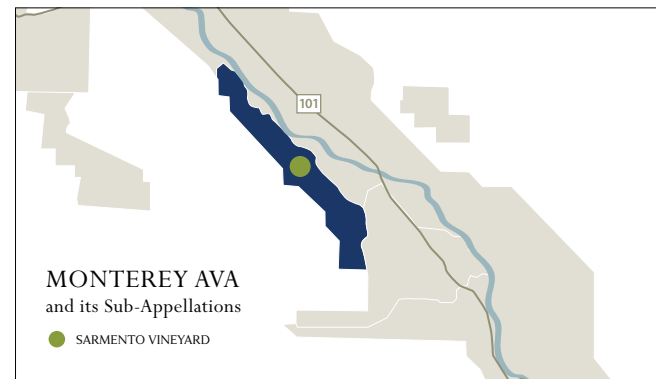
Sustainability is a core priority at San Simeon. The winery's Monterey County vineyards are certified sustainable through the California Sustainable Winegrowing Alliance (CSWA). At the Paso Robles winery, solar panels provide 100% of the electricity needed for operations, and wastewater is reclaimed and recycled for additional use.



WINEMAKER NOTES

The 2024 San Simeon Chardonnay opens with tropical fruit and ripe pear, complemented by vanilla and warm baking spice. On the palate, ripe pear and golden apple lead into vibrant citrus, bringing freshness and lift. Vanilla and gentle spice add depth, while bright acidity gives the wine balance and a smooth, graceful finish. Pair with roasted chicken, grilled salmon, and lightly seasoned dishes.

MONTEREY AVA | SUB-APPELLATIONS



TECHNICAL INFORMATION

APPELLATION
Monterey County

AVA
Santa Lucia Highlands

VINEYARDS
● Sarmiento

CLIMATE
Coastal Influence

SOIL COMPOSITION
Chualar Loam

VARIETAL
100% Chardonnay

HARVEST BRIX
24

ALCOHOL
14.10%

pH
3.40

ALTITUDE
600 ft

AGING
10 Months in 54% New French and American Oak Barrels and 46% Neutral Oak Barrels, with Lees Stirring

CASES PRODUCED
8,000



RIBOLI FAMILY WINES

FOR MORE INFORMATION, PLEASE CONTACT YOUR LOCAL SALES REPRESENTATIVE.