

2025 SAN SIMEON PASO ROBLES VIOGNIER



Region/Vintage Notes

Our 2025 San Simeon Viognier continues to exemplify the unique terroir of Paso Robles, where a Mediterranean-like climate nurtures grapes of exceptional quality. A cool spring followed by an exceptionally mild summer slowed vine maturation, ideal conditions for preserving vibrant aromatics and natural acidity. This extended ripening period allowed for increased hang time, with the fruit harvested at precisely the right moment to achieve a balanced, expressive wine with refined flavor and freshness.

Winemaker/Tasting Notes

Our 2025 San Simeon Viognier shines with bright, expressive character and a touch of richness. Ripe peach and stone fruit lead the palate, layered with notes of pear, nectarine, and a hint of honey for a lush yet balanced mouthfeel. Aromatic and inviting, the nose offers lifted floral notes with subtle mineral nuances that reflect our vineyard's terroir. Well-structured and beautifully balanced, this Viognier finishes long and smooth, delivering an elegant and polished expression.

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

Paso Robles

AVA

El Pomar District
Creston District

Fermentation

100% Stainless Steel

Vineyards

Stefano ●
Creston Highlands ●

Varietal Breakdown

100% Viognier

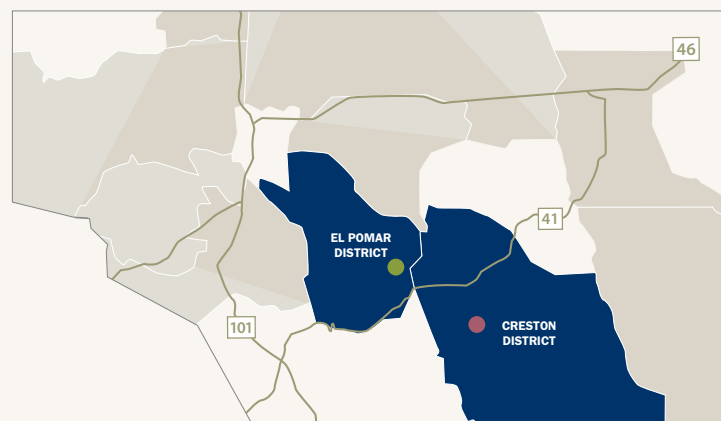
Alcohol

14.5%

pH

3.5

PASO ROBLES AVA | SUB-APPELLATIONS



RIBOLI FAMILY WINES

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For more information, please contact
your local sales representative