

2025 SAN SIMEON PASO ROBLES SAUVIGNON BLANC



Region/Vintage Notes

Our 2025 San Simeon Sauvignon Blanc is sourced from two estate vineyards in the Creston District AVA of Paso Robles, including the Riboli Creston Vineyard (53%) and the Creston Highlands Vineyard, known for Arbuckle–Positas and calcareous marine soils. The region's warm, dry climate and strong diurnal temperature swings support extended hang time and balanced flavor development. The 2025 growing season was mild, with a cooler spring, fewer heat spikes, and early-season rainfall that promoted steady ripening, healthy canopy growth, and bright natural acidity. These conditions produced a Sauvignon Blanc with fresh aromatics, balanced sugars, and a clean, precise varietal expression.

Winemaker/Tasting Notes

The 2025 San Simeon Sauvignon Blanc was fermented in 100% stainless steel to preserve varietal freshness, bright aromatics, and natural acidity, followed by several months resting in tank prior to bottling. The wine opens with aromas of white flowers and citrus zest, leading into flavors of pear and citrus on the palate. Light-bodied with bright acidity, it finishes clean and crisp, highlighting a fresh, precise expression of Sauvignon Blanc.

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

Creston District

Fermentation

100% Stainless Steel
Lees Stirring

Vineyards

Riboli Creston ●
Creston Highlands ●

Varietal Breakdown

100% Sauvignon Blanc

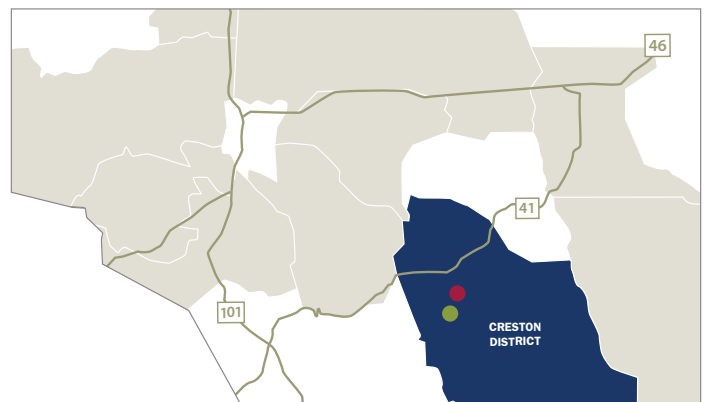
Alcohol

14.1%

pH

3.4

PASO ROBLES AVA | SUB-APPELLATIONS



RIBOLI FAMILY WINES

SANSIMEONWINES.COM

For more information, please contact
your local sales representative