

# OPAQUE

PETIT VERDOT  
2016



**Varietal**  
Petit Verdot

**Vintage**  
2016

**Barrel Aging**  
18 months

**Barrel**  
59% French Oak  
20% American

**Appellation**  
Paso Robles

**Sources**  
Kamridge Vineyard

**Harvest Date**  
October 21, 2016

**Harvest Sugar**  
24.1° Brix

**Clonal Selection**  
400

**Cooperage**  
Berger, Jarnac, Billon, Cadus  
Radoux, Canton, Nadalie

**Forests**  
Center of France, Jupille,  
Allier, Tronçais, Appalachen,  
Minnesota Virginia

**pH**  
3.78

**Alcohol**  
13.9%

**TA**  
0.68 g/100 mL

The word 'opaque' means "impenetrable to light" and refers to the dark, inky, impenetrable color of our family's Petit Verdot. Originally from Bordeaux, Petit Verdot is normally used for blending with other grapes, such as Cabernet Sauvignon and Merlot. We were so impressed by this wine from our estate vineyard in Paso Robles, that we bottled it without any blending.

Along California's Central Coast, the Paso Robles appellation of San Luis Obispo County provides an ideal climate for growing Petit Verdot. A dry climate with warm days allows for complete maturation of the grapes and create ripe fruit flavors. The maritime influence of the Pacific Ocean creates very cool nights, which preserve the natural acid balance of the grapes.

The quality of the 2016 vintage was excellent. The weather was ideal with a long growing season that provided great "hang time" for the grapes. Winemakers Anthony Riboli and Arnaud Debons work closely with multiple vineyards from various districts within Paso Robles. All vineyard owners are long-term partners in this process. Each vineyard lot is fermented separately to preserve the unique flavors of its terroir.

After aging in French barrels for 18 months, our wine reveals ripe flavors of black plum and currant with accents of vanilla and dark chocolate. Structured tannins provide texture and depth with a lengthy finish. Enjoy the darkness!



GOLD MEDAL

BEVERAGE TESTING  
INSTITUTE

PETIT VERDOT  
PASO ROBLES  
2016



Handcrafted by Riboli Family Wine Estates  
Paso Robles, CA | [www.riboliwines.com](http://www.riboliwines.com)



RIBOLI FAMILY

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# SAN SIMEON

Petite Sirah  
2016



<b>Varietal</b> Petite Sirah	<b>Harvest Sugar</b> 26.2° Brix	<b>Forests</b> Allier, Center of France, Appalachian, Minnesota, Virginia, Missouri
<b>Vintage</b> 2016	<b>Clonal Selections</b> NPMS 3	<b>pH</b> 3.79
<b>Appellation</b> Paso Robles	<b>Barrel Aging</b> 24 months	<b>Alcohol</b> 14.9%
<b>Sources</b> Stefano & Steinbeck Vineyard	<b>New Oak</b> 72% French and American	<b>TA</b> 0.65 g/100 mL
<b>Harvest Dates</b> October 6, 2016 September 28, 2016	<b>Cooperage</b> Billion, Cadus, Remond, Francois Freres, Jarnac, Nadalie, Radoux, Canton	

Petite Sirah has played a significant role in the history of California winemaking. Until recently, the specific origins of this variety were unknown. With DNA research, it was determined that Petite Sirah in California is mainly Durif, a grape variety developed in France during the 1880s. Durif is a cross between Peloursin, an obscure varietal found in the South of France, and Syrah from the Rhone Valley. Although never popular in France, Durif was widely planted in California early in the 20th century and referred to by most growers as Petite Sirah.

Along California's Central Coast, the Paso Robles appellation of San Luis Obispo County provides an ideal climate for growing Petite Sirah. A dry climate promotes flavor development of the grapes. The Steinbeck Vineyard is located on a north-facing hillside. The Diablo soil is deep and well-drained with weathered calcareous sandstone and shale below a surface layer of a dark clay. 1103 Paulsen rootstock is well-suited to this region and varietal.

Winemakers Anthony Riboli and Arnaud Debons employ traditional techniques to preserve the individual flavors and terroir and each parcel of land. Our Petite Sirah reveals deep, inky purple color. Aromas of blackberry, ripe plum, and thyme greet the nose. Aging in French and American oak barrels contributes notes of vanilla and oak spice. The mouthfeel is jammy and full-bodied. Firm tannins provide structure as the flavors build to a lengthy finish.



## RIBOLI FAMILY

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# SAN SIMEON

FAMILY OWNED SINCE 1917

## PASO ROBLES 2017 PETITE SIRAH

### TASTING NOTE

Aromas of blackberry, ripe plum, and thyme greet the nose. Aging in French and American oak barrels contributes notes of vanilla and oak spice. The mouthfeel is jammy and full-bodied. Firm tannins provide structure as the flavors build to a lengthy finish.

### FOOD PAIRING

Enjoy San Simeon Petite Sirah with Oso Buco or short ribs!

### WINEMAKING

Along California's Central Coast, the Paso Robles appellation of San Luis Obispo County provides an ideal climate for growing Petite Sirah. A dry climate promotes flavor development of the grapes. The Steinbeck Vineyard is located on a north-facing hillside. The Diablo soil is deep and well-drained with weathered calcareous sandstone and shale below a surface layer of a dark clay. 1103 Paulsen rootstock is well-suited to this region and varietal.

### SUSTAINABILITY

We respect our role as farmers and believe it is our responsibility to be stewards of the land. For our family, community, and future generations, we are committed to sustainability in our vineyards and our wineries.

### VARIETIES

Petite Sirah

### APPELLATION

Paso Robles

### VINEYARDS

Stefano

Maddalena

### CLONAL SELECTIONS

Clone 3

### BARREL AGING

24 Months

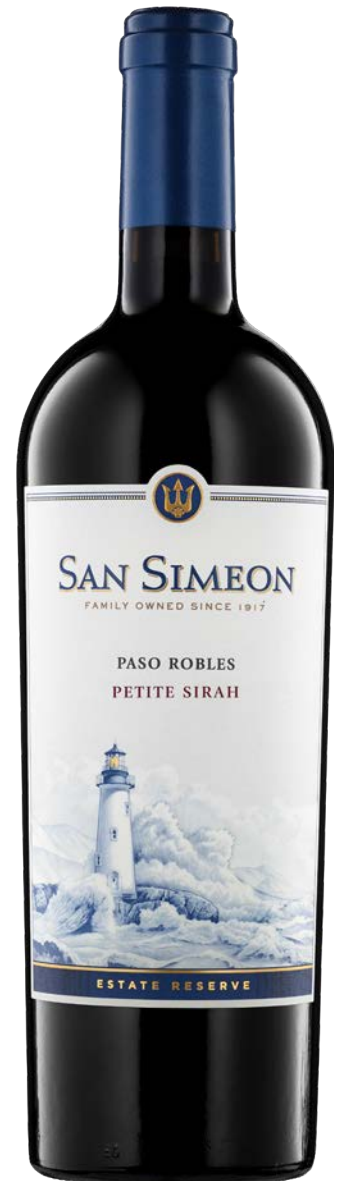
73% New French &  
American Oak

### ALCOHOL

14.1%

### pH

3.8



# OPAQUE

MALBEC  
2016



**Varietal**  
Malbec

**Vintage**  
2016

**Barrel Aging**  
18 months

**Barrel**  
72% French & American

**Appellation**  
Paso Robles

**Source**  
Irick Vineyard

Harvest Date: October 14, 2016  
Harvest Sugar: 24.8° Brix

**Stefano Vineyard**  
Harvest Date: September 30, 2016  
Harvest Sugar: 26.2° Brix

**Clonal Selection**  
Clone 9

**Cooperage**  
Berger, Jarnac, Billon, Cadus,  
Radoux, Canton, Nadalie

**Forest**  
Center of France, Jupille, Allie,  
Troncais, Appalachen,  
Minnesota, Virginia

**pH**  
3.75

**Alcohol**  
14.9%

**TA**  
0.67 g/100 mL

The word 'opaque' means "impenetrable to light" and refers to the dark, inky, impenetrable color of our family's Malbec. Originally from Cahors Southwest of France, Malbec is now mainly planted in Argentina. We were so impressed by this wine from our estate vineyard in Paso Robles, that we bottled it without any blending.

The quality of the vintage was excellent. The weather was ideal with a long growing season that provided great "hang time" for the grapes. Winemakers Anthony Riboli and Arnaud Debons work closely with multiple vineyards from various districts within Paso Robles. All vineyard owners are long-term partners in this process. Each vineyard lot is fermented separately to preserve the unique flavors of its terroir.

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WINEENTHUSIAST



GOLD MEDAL

BEVERAGE TESTING  
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MALBEC  
PASO ROBLES  
2016



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