



# Opolo

2017 ALBARIÑO  
EDNA VALLEY, CALIFORNIA

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Opolo Vineyards has a long established reputation of growing and producing award winning wines in Paso Robles, California. With nearly 300 acres of vines on the east and west side of Paso Robles, Opolo Vineyards is privy to a wide range in climate, soil and growing potential—allowing more than 32 varietals to flourish. This variety combined with the passion behind the brand has made Opolo a favorite of wine enthusiasts everywhere.

## VINEYARD

Grapes for this wine were sourced from California's famed Paragon Vineyard located in the Edna Valley. Characterized by its cool, constant temperatures, Edna Valley is an ideal location for the production of premium white wines. The long, cool growing season allows for an extended ripening period which enables the development of intense varietal flavors.

## WINEMAKING

The Albariño grapes were hand harvested very early in the morning to ensure that they arrived at the winery as cold as possible. The whole clusters were lightly pressed and fermented slowly in stainless steel. This long cool fermentation process preserved the delicate flavors and aromas characteristic of Albariño. Fermentation was arrested before malolactic fermentation occurred which contributes to this wine's bright acidity.

## WINEMAKER NOTES

Opens with vibrant aromas of citrus blossoms, lemon zest and grapefruit. White peach, apricot and fresh spring flowers assault the palate and glide into a polished mineral laden finish. Exceptional. Drink now.

## WINE INFORMATION

**COMPOSITION:** 100% Albariño  
**APPELLATION:** Edna Valley, California  
**ALCOHOL:** 14.1%  
**CASE PRODUCTION:** 1,100