



Opolo

2014 SANGIOVESE
PASO ROBLES, CALIFORNIA

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

The grapes are sourced from our estate vineyards in Paso Robles. Cooling breezes from the nearby Pacific Ocean contribute foggy mornings and lower summer temperatures which produces exceptional, expressive fruit.

WINEMAKING

The grapes are handpicked at night to ensure that the fruit arrives at the winery very cold. The grapes are delicately destemmed and crushed ever so slightly into both closed top stainless steel fermentation vessels as well as small open top fermenters. After 20 days of fermentation the wine is gently pressed, settled and racked to barrel for 10 + months

WINEMAKER NOTES

Opolo's 2014 Sangiovese offers dried cranberry, mint and a touch of nutmeg on the nose. Followed by a generous mid-mouth of strawberry jam, raspberry filled out with a long lasting finish of coffee and toffee notes. Pair with braised turkey shank. Drink now, cellar for 3-6 years.

WINE INFORMATION

COMPOSITION: 100% Sangiovese

APPELLATION: Paso Robles, California

ALCOHOL: 15.4%

CASE PRODUCTION: 1,800