



# Opolo

**2015 MONTAGNA-MARE**  
PASO ROBLES, 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

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

Montagna-Mare is a blend of two classic Italian varietals; Barbera from the Piedmont region and Sangiovese from Tuscany. The richness and body of Sangiovese combined with the fresh liveliness of Barbara combine to create a truly exceptional wine. Opens with spiced cranberry and raspberry followed by cherry and cedar. Medium bodied with a wonderfully racy finish that does not end. Pair with chicken cacciatore or spicy Thai food. Drinkable now and will age with proper cellaring for 5-7 years.

## WINE INFORMATION

**COMPOSITION:** 50% Barbara, 50% Sangiovese

**APPELLATION:** Paso Robles, California

**ALCOHOL:** 15.5%

**CASE PRODUCTION:** 2,000