

Opolo

2017 ROSÉ
CENTRAL COAST, 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 for this wine are sourced from Opolo's 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 were handpicked early in the morning specifically for the Rosé program, low in sugar and high acidity. The Grenache spent 48 hours cold soaked with skin contact and the Syrah spent 8 hours with skin contact to produce this thoughtful, well-balanced summer blend.

WINEMAKER NOTES

Inspired by the great Rosé wines of Provence, the blend of Grenache, Syrah and a touch of Viognier in this wine exemplifies all things summer. Watermelon, strawberry and pomegranate dominate and are framed by fresh lemon zest, cantaloupe and red raspberry. Fleshy and well-rounded with a lively and lengthy finish. Drink now, but be warned that once you start it will be hard to stop.

WINE INFORMATION

COMPOSITION: 57% Grenache, 38% Syrah, 5% Viognier

APPELLATION: Central Coast, California

ALCOHOL: 13.4%

CASE PRODUCTION: 800