



Opolo

2017 SUMMIT CREEK ZINFANDEL 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 an extensive range of 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 nine vineyards in Paso Robles, an appellation justly famous for producing intense fruit forward zinfandels. The climate of these Westside vineyards are characterized by slightly cooler growing conditions due to coastal temperatures and austere soils which produce a fruit with exceptional varietal character and expression.

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 has a specific trade mark when it comes to Zinfandel and this wine is absolutely one for the books. The 2017 Summit Creek Zinfandel is big and fruit forward yet nuanced and elegant at the same time. Bold fruit flavors, velvety smooth tannins, and just the right amount of barrel age make it an enjoyable wine for any occasion.

WINE INFORMATION

COMPOSITION: 100% Zinfandel

APPELLATION: Paso Robles, California

ALCOHOL: 15.5%

CASE PRODUCTION: 18,000

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