



Opolo

2016 CABERNET SAUVIGNON 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 Opolo's estate vineyards in Paso Robles, an appellation gaining notoriety for its big, bold Cabernets.

WINEMAKING

The grapes is handpicked at night to ensure that the fruit arrives at the winery very cold. The grapes are delicately destemmed and crushed ever so slightly in order to split the skin. The resulting must is cold soaked for 4 days before being warmed and fermented. After 20 days of fermentation the wine is gently pressed, settled and racked to barrel for 15 + months

WINEMAKER NOTES

This wine in not for the faint of heart! 2016 Cabernet Sauvignon offers black cherry, chocolate cover blueberries, all laced with cooking herbs. Massive mid mouth texture framed in with rich tannins, coating the tongue in roasted coffee and charred beef flavors.

WINE INFORMATION

COMPOSITION: 100% Cabernet Sauvignon

APPELLATION: Paso Robles, California

ALCOHOL: 14.9%

CASE PRODUCTION: 2,500