



# Opolo

**2016 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 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 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 has become an Opolo classic. Our 50% Barbera 50% Sangiovese Estate blend shows a beautiful nose of dried plum and vanilla sweetness. Leading into a silky texture of black raspberry, pomegranate and baking spices balanced with a supple finish. Drink now or cellar for 4 years. Pair with Tjarin pasta with shaved truffles.

## WINE INFORMATION

**COMPOSITION:** 50% Barbera, 50% Sangiovese

**APPELLATION:** Paso Robles, California

**ALCOHOL:** 14.5%

**CASE PRODUCTION:** 1,650