



Opolo

2016 SANGIOVESE
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 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 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

A classic take on Sangiovese offering rich aromas of red cherry, ripe strawberry, with a touch of roasted herbs. Leading into beautiful acidity balanced with rich vanilla and cinnamon spice, touch of tannin on the palate with nice roasted toffee finish. Accessible now, but built to last 10+ years.

WINE INFORMATION

COMPOSITION: 100% Sangiovese

APPELLATION: Paso Robles, California

ALCOHOL: 14.3%

CASE PRODUCTION: 2,100