



Opolo

2013 RHAPSODY RESERVE 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. 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

Only the best goes into our Rhapsody Bordeaux blend consisting of Cabernet Sauvignon, Merlot, Malbec and Petit Verdot. Rich cassis and dark plum greet the nose. Fleshy currant and black cherry follow. This is a big wine worthy of cellar aging. Heavy bodied and best if laid down for 2-4 years and will continue to improve with proper cellar aging for 10 years. Pair classically with any good cut of beef or pair with Indonesian Rendang for some spice. This is a wine that will truly be great if left to age.

WINE INFORMATION

COMPOSITION: 67% Cabernet Sauvignon, 17% Merlot, 12% Malbec, 4% Petit Verdot

APPELLATION: Paso Robles, California

ALCOHOL: 14.9%

CASE PRODUCTION: 1,407

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