



Opolo

2014 RHAPSODY RESERVE PASO ROBLES, CALIFORNIA

91 PTS, WINE ENTHUSIAST, 90 PTS WINE ADVOCATE

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

Rhapsody is a Bordeaux style wine blending from grapes sourced from our finest vineyards. This blend of Cabernet Sauvignon, Merlot and Malbec is decadently rich with intense aromas of blackberry, plum, mocha and tobacco that are framed with grippy, well integrated tannins. Full bodied, this wine is meant to be aged. Age for at least 1-2 years and best if aged 5-6 years at proper cellar temperature.

WINE INFORMATION

COMPOSITION: 66% Cabernet Sauvignon, 20% Merlot, 14% Malbec

APPELLATION: Paso Robles, California

ALCOHOL: 14.9%

CASE PRODUCTION: 1,899

OPOLO.COM

7110 Vineyard Drive | Paso Robles, CA | 93446