

Opolo

2015 SYRAH
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 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

A bold bouquet of black plum, leather, anise and black pepper encrusted bacon practically leap out of the glass. Dense and complex with velvety tannis, this wine is not for the faint of heart. Drink now if decanted and will continue to improve for 5-10 years with proper cellaring. Pair with Sazon rubbed trip-tip with chimichurri.

WINE INFORMATION

COMPOSITION: 100% Syrah
APPELLATION: Paso Robles, California
ALCOHOL: 15.3%
CASE PRODUCTION: 1000