



Opolo

2016 FORTE ZINFANDEL 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 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 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 15 + months

WINEMAKER NOTES

Much like camping after the fall rain, comes a dark, clean wine breathing fresh eucalyptus, earth, and cedar. Muddiness meets the pallet, along with wild blue and black berries scavenged from the native overgrown thorn filled bushes of central California. Plum, tea leaf, and white pepper linger on the tongue and in no rush lead to a surprisingly acidic finish complimented with powderly Nilla Wafer tannins. To be savored and enjoyed with close friends and foggy evenings. Pair with chicken, yellow bell pepper, and Nameko mushroom kaboobs with a yakiniku sauce.

WINE INFORMATION

COMPOSITION: 100% Zinfandel

APPELLATION: Paso Robles, California

ALCOHOL: 15.4%

CASE PRODUCTION: 430

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