

# Opolo

**2016 PINOT NOIR**  
PASO ROBLES, CALIFORNIA

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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 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

Considering many of the central coasts most iconic and rambunctious reds, the 2016 Pinot Noir acts much like an introverted younger sibling. Modest. Eclectic. Discrete. Lighter in both color and body, this point snaps flavors of raspberries, cranberries, black cherries, and soy. Much like the orangish-yellow pulp of an early summer plum comes this harmonious mid-palate of pulpy fruit juice followed by a mouthwatering acidity. To compliment comes a long tingly finish of fennel, cinnamon and coconut. Pair with chocolate ice cream sprinkled with a pinch of sea salt.

## WINE INFORMATION

**COMPOSITION:** 100% Pinot Noir

**APPELLATION:** California Central Coast

**ALCOHOL:** 14.7%

**CASE PRODUCTION:** 250

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