



Opolo

2017 SANGIOVESE
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 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

San Luis Obispo famous farmers market is lively on a summer evening, with aromas of fresh black cherries, strawberries, and red raspberries coming from the vendors stalls. Walking further down Higuera Street you notice a line forming for the kettle corn booth with fresh roasted toffee served warm, and a leather worker with unique worn leather items. Reaching the end of the market you can almost taste the toasted bread coming from a classic Santa Maria oak pit. Experience the bounty around you. Pair with quinoa and burrata caprese salad.

WINE INFORMATION

COMPOSITION: 100% Sangiovese

APPELLATION: Paso Robles, California

ALCOHOL: 14.3%

CASE PRODUCTION: 2,100

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