

Opolo

2018 ROSÉ

CENTRAL COAST, 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 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 were handpicked early in the morning specifically for the Rosé program, low in sugar and high acidity. The Grenache spent 48 hours cold soaked with skin contact and the Syrah spent 8 hours with skin contact to produce this thoughtful, well-balanced summer blend.

WINEMAKER NOTES

Sourced from four different vineyards to create balance and depth, this rosé blend of grenache, syrah and a kiss of viognier lends to the feeling of your feet buried in the sand as you watch the sunset on summer solstice. Appetizers of fresh cut watermelon, sour cherry, and lychee fills the air around you. While the sunset lights up the sky with a beautiful array of red rose petals and strawberry brush strokes - all balanced with a glass of your 2018 Opolo Rosé.

WINE INFORMATION

COMPOSITION: 65% Grenache, 30% Syrah, 5% Viognier

APPELLATION: Central Coast, California

ALCOHOL: 13.4%

CASE PRODUCTION: 1200