



# Opolo

**NV SPARKLING**  
CENTRAL COAST, 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 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 fruit for our sparkling is grown in the fertile San Joaquin Valley with traditional 10 foot spacing in the vineyards. The soil composition the vineyards consists of rich loam with alluvial deposits from granite sources which aids in drainage. French Colombard is the second most widely planted wine grape in California; it is known for its ability to retain its natural acidity and give balance to cuvées.

## WINEMAKING

Composed entirely of French Colombard, an offspring of Chenin Blanc, our sparkling is produced in the Méthod Charmat technique, in which a cold secondary fermentation occurs in stainless tanks and then is bottled under pressure.

## WINEMAKER NOTES

Opolo's sparkling wine is refreshing, light golden in color and full of flavor with pronounced ribbons of bubbles. The palate holds effervescent notes of peach and apple that lead to a delightful finish. The sparkling is perfect for an afternoon poolside or the enjoyment of your finest celebrations.

## WINE INFORMATION

**COMPOSITION:** 100% French Colombard

**APPELLATION:** Central Coast, California

**ALCOHOL:** 11%

**RESIDUAL SUGAR:** 0.28%

**CASE PRODUCTION:** 5,500

**OPOLO.COM**

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