



Opolo

2017 GRAND ROUGE 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 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

California's central coast is matchless. A perfect blend of laissez-fair and sandy beaches, alongside wool flannels and dense woodlands. With equal parts Brian Wilson and Neil Young, it's safe to say us "Californians" are comfortable and encouraging of blends that just kinda...well...work effortlessly. That's exactly where Opolo's 2017 Grand Rouge sits. A Rhone blend with a harmonious symphony of wild red and blue berries, grilled beef, Lucky Charms, and Surf Wax. Zippy acid with crawling tannins and pure California gold. Pairs with an empty stomach and an appetite for adventure. Stow this in your car trunk just because... you never really know.

WINE INFORMATION

COMPOSITION: 60% Syrah, 27% Counoise, 13% Grenache

APPELLATION: Paso Robles, California

ALCOHOL: 14.5%

CASE PRODUCTION: 750

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