



Opolo

2018 ALBARIÑO
EDNA VALLEY, 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

Grapes for this wine were sourced from California's famed Paragon Vineyard located in the Edna Valley. Characterized by its cool, constant temperatures, Edna Valley is an ideal location for the production of premium white wines. The long, cool growing season allows for an extended ripening period which enables the development of intense varietal flavors.

WINEMAKING

The Albariño grapes were hand harvested very early in the morning to ensure that they arrived at the winery as cold as possible. The whole clusters were lightly pressed and fermented slowly in stainless steel. This long cool fermentation process preserved the delicate flavors and aromas characteristic of Albariño. Fermentation was arrested before malolactic fermentation occurred which contributes to this wine's bright acidity.

WINEMAKER NOTES

Sourced from Edna Valley, our Albariño shines with the classic characteristics of Albariño produced in its original home, the Rías Baixas region of Spain. Aromas of tangerine peel and grapefruit are framed with a hint of lemon grass. Tangerine and kiwi greet the palate and lead into a delightfully racy and mineral finish. Drink now. Pair with Oysters on the half shell.

WINE INFORMATION

COMPOSITION: 100% Albariño

APPELLATION: Edna Valley, California

ALCOHOL: 14.1%

CASE PRODUCTION: 1,800