



Opolo

2016 RESERVE RHAPSODY PASO ROBLES, CALIFORNIA

92 PTS, WINE ENTHUSIAST

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 are handpicked at night to ensure that the fruit arrives at the winery very cold. The grapes are delicately destemmed and crushed ever so slightly into both closed top stainless steel fermentation vessels as well as small open top fermenters. After 20 days of fermentation the wine is gently pressed, settled and racked to barrel for 15 + months

WINEMAKER NOTES

Only the best goes into our Rhapsody Bordeaux blend. Rich cassis and dark plum greet the nose. Fleshy currant and black cherry follow. This is a big wine worthy of cellar aging. It is drinkable now if decanted and left to breath for an hour. Heavy bodied and best if laid down for 2-4 year. Will continue to improve with proper cellar aging for 10 years.

WINE INFORMATION

COMPOSITION: 79% Cabernet Sauvignon, 11% Malbec, 10% Merlot

APPELLATION: Paso Robles, California

ALCOHOL: 14.9%

CASE PRODUCTION: 1500