



Opolo

2017 CABERNET SAUVIGNON 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 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, an appellation gaining notoriety for its big, bold Cabernets.

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

On a cool winter evening in Paso Robles, dinner is wrapping up as the smell of hickory smoke wafts in from the smoker, cooking herb and pepper mélange. Meanwhile the house is filled with the delights of dessert preparations of chocolate cake, baked black berry and currant compote. As people begin to gather around the oak fire pit, a few light up a tobacco pipe to balance all the sweet fixings being served. Cheers to the conversations and memories. Pair with smoked beef brisket with a Carolina rub and fluffy potato kugel. Drink now or cellar for 12+ years.

WINE INFORMATION

COMPOSITION: 100% Cabernet Sauvignon

APPELLATION: Paso Robles, California

ALCOHOL: 14.9%

CASE PRODUCTION: 3,450

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