

Opolo

2017 MAESTRO
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

A rising star in the Opolo line up is a fun Rhone-style blend. Leaping from the glass comes black plum skin and black cherry, leading you into rich dark berries with a touch a caramelized sugar. All snapped together with a zippy finish. As you hear that famous ice cream truck jingle, you are taken back to your younger years. You lean up to the door and order a double scoop of that black plum skin and black cherry on a waffle cone. As you take your first lick you taste rich dark berries with the caramelized sugar, smiling ear to ear you listen to the jingle getting fainter and fainter in the distance.

WINE INFORMATION

COMPOSITION: 50% Syrah, 25% Counoise, 17% Grenache, 8% Petite Sirah

APPELLATION: Paso Robles, California

ALCOHOL: 14.1%

CASE PRODUCTION: 700

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