



Opolo

2017 MALBEC
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 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 10 + months.

WINEMAKER NOTES

Unapologetically opaque and inky in color comes a huge wine, rich in clover honey, tobacco and ripe strawberries. Greeting the palate comes a weighty, almost chewable introduction of Molten Lava Cake, black cherries, with cinnamon and powdered sugar. Never are the tannin's sharp or forceful at all, almost wandering off intuition to a finish of toasted espresso beans and vanilla bean ice cream. Pair with lamb loin chops topped with a mint chimichurri. Drink now, or cellar for 3 years.

WINE INFORMATION

COMPOSITION: 100% Malbec

APPELLATION: Paso Robles, California

ALCOHOL: 15.2%

CASE PRODUCTION: 594

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