



Opolo

2018 CHARDONNAY
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 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

Chardonnay was hand harvested into half ton picking bins early in the morning to maintain the cool night temperature in the fruit. It was then gently whole berry pressed to liberate the juice from the skins, transferred to a chilled stainless steel tank, and allowed to cold settle for 48 hours. Once cold settled, 70% of the juice was transferred to 100% French oak barrels to ferment. The remaining 30% was fermented in stainless steel. The barrel portion was allowed to complete malo-lactic fermentation and age sur lies with weekly stirring. After 7 months the barrel portion and tank portions were combined for the final blend.

WINEMAKER NOTES

This rich style of Chardonnay shows grilled peach and pear, drizzled with raw honey. This wine has a very expansive mid mouth of savory smoke, struck stone, all tightly woven with toasted brioche, crème brulee, and roasted hazelnuts. Pair with King crab legs or New England lobster roll.

WINE INFORMATION

COMPOSITION: 100% Chardonnay
APPELLATION: Edna Valley, California
ALCOHOL: 14.0%
CASE PRODUCTION: 850

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