



# Opolo

2018 PINOT GRIS  
CENTRAL COAST, CALIFORNIA

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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 and brought to the winery for pressing. The fruit is pressed gently and separated into two separate fractions, free run and press fraction, which allows for greater flexibility and finesse when blending our final blends. Our white wines are fermented cool (50-55°F) for thirty days to preserve the aromatics qualities of the wine.

## WINEMAKER NOTES

Pinot Gris is what most folks in the wine business will sip when it is time to raise a glass. It is a wine free of drama or misconceptions. Lean, honest, and pure. At its core it embodies simplistic beauty and total terroir expression. Essentially naked, the 2018 Pinot Gris has never seen oak, nor does it subscribe to sugar or lactic acid. With a cool, slow, 30-day ferment in 100% stainless steel, aromas of mulberry, white peach, yellow apple, and lilac are perfectly preserved. The finish is crisp with nostalgia of rain water and ocean mist.

## WINE INFORMATION

**COMPOSITION:** 100% Pinot Gris

**APPELLATION:** Central Coast, California

**ALCOHOL:** 14.5%

**CASE PRODUCTION:** 610

[OPOLO.COM](http://OPOLO.COM)

7110 Vineyard Drive | Paso Robles, CA | 93446