



Opolo

2018 SUMMIT CREEK 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. 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

Camping on the rugged coastline of Big Sur, dusk is upon you, the campfire has been lit and dinner preparations have begun. Basting your pot roast in a plum jam, violet oil, and freshly picked herbs before heading into the dutch oven filled with hoisin, soy sauce and peppercorn melange'. Cooked slowly over the coaled fire, while maple bacon is cooked in another cast iron pan and its renderings used to roast almonds for dessert. Cheers to being off the grid! Pair with pot roast braised in ginger plum sauce, Perfect to drink now.

WINE INFORMATION

COMPOSITION: 85% Cabernet Sauvignon, 8% Merlot, 7% Malbec

APPELLATION: Paso Robles, California

ALCOHOL: 14.1%

CASE PRODUCTION: 7000