



# Opolo

## 2019 MAESTRO PASO ROBLES, 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 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

Firing up your Weber grill you are greeted with aromas from the neighborhood, rich ripe plum, black raspberry, homemade whipped cream, and charred beef. Elderberries are in bloom and carry through your backyard all while you swing away in the hammock waiting for the charcoals to warm. Pair with a bacon, goat cheese, and fig jam grass-fed hamburger. Enjoy!

### WINE INFORMATION

**COMPOSITION:** 61% Syrah, 34% Grenache, 5% Counoise

**APPELLATION:** Paso Robles, California

**ALCOHOL:** 14.5%

**CASE PRODUCTION:** 392