

Opolo

2021 PINOT GRIS
CENTRAL COAST, 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 and brought to the winery directly 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. This Pinot Gris was fermented at cool, low temperatures (50-55°F) for 23 days to preserve the aromatics qualities of the wine.

WINEMAKER NOTES

Crack open this Pinot Gris on any spring or summer day! Bursting with a beautiful bouquet of orange blossom, pear, and melon aromas. Lemon zest and honey round the middle, while crisp acidity freshens the finish. Pair it with lemon butter and garlic seared scallops. Perfect to drink now, but can cellar up to three years.

WINE INFORMATION

COMPOSITION: 100% Pinot Gris

APPELLATION: Central Coast, California

ALCOHOL: 13.05%

CASE PRODUCTION: 493