



Opolo

2017 FUSION 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 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 to ensure that the fruit arrives at the winery very cold. The grapes are delicately destemmed and crushed ever so slightly into both closed top stainless steel fermentation vessels as well as small open top fermenters. After 20 days of fermentation the wine is gently pressed, settled and racked to barrel for 15 + months

WINEMAKER NOTES

A blend of 55% Cabernet Sauvignon and 45% Syrah, the fusion brings the best of both varieties to this full bodied yet opulent wine. Sweet black cherry aromas surrounded with notes of cedar, chocolate and tobacco leaf. Rich, velvety tannins complement a complex and rounded mid-mouth. Best if aged for a year or two and can be cellared for 10+ years.

Pair with Argentinian grilled flank steak with chimichurri.

WINE INFORMATION

COMPOSITION: 55% Cabernet Sauvignon, 45% Syrah

APPELLATION: Paso Robles, California

ALCOHOL: 15%

CASE PRODUCTION: 709

BARREL REGIME: 35% New French Oak