

Opolo

2020 SUMMIT CREEK ZINFANDEL Paso Robles

Our Summit Creek line is dedicated to flagship varieties made in an approachable style, as exemplified by the 2020 Zinfandel. Opolo has been a standard bearer of Paso Robles Zinfandel for more than 20 years, and the Summit Creek Zinfandel is no exception.

Vineyards

Zinfandel is the heritage variety of Paso Robles with roots dating back to the mid 1800s. The 2020 Summit Creek Zinfandel comes from some of our favorite vineyards around the region, including westside vineyards in the famed Willow Creek and Adelaida districts. By blending fruit from the warmer inland interior of Paso Robles with fruit from the westside coastal mountains, we are able to achieve a Zinfandel with excellent dimension. The inland sites provide a base of rich, fruity flavors, while the westside vineyards add complexity, structure and fine acidity to the final blend.

Winemaking

The fruit was handpicked at night under the direction of winemakers James Schreiner and Chris Rougeot. Each lot was cold soaked for up to 48 hours, then fermented in stainless steel over a period of 10 to 14 days. The wine was aged with 35 percent new oak for four months prior to final blending. The blend was then matured for an additional two months prior to bottling—the relatively short aging period was designed to bright, fruity flavors that can be enjoyed in their youth. The final blend includes a small lot of Petite Sirah (5%) for enhanced color and structure.

Winemakers' Tasting Notes

The 2020 Summit Creek Zinfandel offers floral aromas of raspberry, plum and lavender. The palate is bright and brambly, revealing luscious red fruit flavors intermingled with suggestions of black cherry, blueberry and vanilla cream. A smooth, juicy finish lingers with trailing accents of holiday spice, cocoa nib and caramel. The result is an immensely accessible Zinfandel that offers unbeatable value.

Varietal Composition

Zinfandel 95%
Petite Sirah 5%

Appellation

Paso Robles

Aging

6 Months (35% new oak)

Analysis

TA: .61
pH: 3.85
Alc. by Volume: 15%

