



Opolo

2016 SUMMIT CREEK MERLOT
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 more than 32 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

Wild flowers and dried sage collide effortlessly with blueberry and plum pit. Mid pallet offers up a medium body with stem tannin and blackberry pie crust. This wine delivers a powerful backend with a surprisingly long finish reminiscent of toasted marshmallow and melted milk chocolate. Pair with shimmering stars and grilled lamb kabobs.

WINE INFORMATION

COMPOSITION: 100% Merlot

APPELLATION: Paso Robles, California

ALCOHOL: 14.8%

CASE PRODUCTION: 550

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