

# Opolo

2019 WILLOW BLANC  
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 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 are handpicked at night and brought to the winery 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. Our white wines are fermented cool (50-55°F) for thirty days to preserve the aromatics qualities of the wine.

## WINEMAKER NOTES

Opolo's first reserve white is complex with elegance and grace. Our winemakers James Schreiner and Chris Rougeot collaborated to create this unique blend of skin contact Viognier and Roussanne where they aged our Willow Blanc for 16 months in a combination of new Acacia, new French, and stainless barrels. This wine is vibrant from the glass with nectarine blossoms, whipped lemon custard while transforming with a quick swirl to mango and a tropical oasis, a lively center to this wine of salted cashew, while leading into a biscotti and lemon zest finish. Pair with Crème Brulee or Linguine alle Vongole.

## WINE INFORMATION

**COMPOSITION:** 69% Viognier, 31% Roussanne

**APPELLATION:** Central Coast, California

**ALCOHOL:** 14%

**CASE PRODUCTION:** 256