



# Opolo

**2016 TEMPRANILLO**  
PASO ROBLES, CALIFORNIA

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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 an 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 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

Lively nose of plum, dried cranberry, crushed rock and a hint of campfire smoke, delivers a luxurious mouthfeel of cranberry laced with Asian 5 spice. These flavors lead into polished tannins that linger and last to the finish. Drink now, can age for 10+ years with proper cellaring. Pair with a grilled bacon cheddar burger or tacos al pastor.

## WINE INFORMATION

**COMPOSITION:** 100% Tempranillo

**APPELLATION:** Paso Robles, California

**ALCOHOL:** 14.5%

**CASE PRODUCTION:** 1,850

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7110 Vineyard Drive | Paso Robles, CA | 93446