



Opolo

2018 RESERVE RHAPSODY 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

Decadent black cherry laced with maraschino cherry all wrapped in fresh thyme waft from the glass. Fresh mocha, ground coffee, soy sauce infused figs, and a touch of limestone minerality balance the velvety tannins leading to a warm toffee finish on the palate. Drink now with a 1+ hour decant or cellar 7-10 years.

Pair with horseradish and parsley stuffed Rib-Eye Roast.

WINE INFORMATION

COMPOSITION: 69% Cabernet Sauvignon, 20% Malbec, 10% Merlot, 1% Petit Verdot

APPELLATION: Paso Robles, California

ALCOHOL: 14.5%

CASE PRODUCTION: 1400