

Opolo

2018 CABERNET SAUVIGNON

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 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, an appellation gaining notoriety for its big, bold Cabernets.

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

Luscious black cherry foam, with a sprinkling of coffee grounds all while being laced with a touch of dried herbs. Ripe, juicy blackberry and graphite fill in nicely with a stroke of Dulce de Leche leading into roasted walnut husks and vanilla bean whipped cream.

Pair with Serbian whole roasted rotisserie lamb. Drink now with 1 hour decant or cellar for 11+ years.

WINE INFORMATION

COMPOSITION: 85% Cabernet Sauvignon, 8% Merlot, 7% Malbec

APPELLATION: Paso Robles, California

ALCOHOL: 14.1%

CASE PRODUCTION: 7,000