Opolo

2019 Malbec
Paso Robles

The 2019 Malbec is Opolo's own expression of this classic Bordeaux variety, made to emphasize softer textures and plush, mouthfilling flavors.

Vineyards

The 2019 Malbec comes from our two estate vineyards in the Estrella District—Quinn East and Nichols East. Each vineyard brings its own character to the wine. Quinn East produces Malbec fruit with bright red fruit tones, while Nichols East tends more toward darker flavors such as plum and blackberry. Both vineyards are planted to Arbuckle series soils, which are predominantly composed of sand and water-polished stones. These well-drained soils impart natural vine stress that aids in the development of concentrated fruit flavors. The warmer conditions of the Estrella District produce a less austere rendition of Malbec, instead favoring a smooth, fleshy character.

Winemaking

Upon harvesting, the Malbec lots were cold soaked for three days to capture a gentle extraction of color and flavor. After a 12-day fermentation, the free run juice was separated and selected exclusively for this bottling. The individual lots were then aged for 18 months in a combination of American (85%) and French (15%) oak barrels, featuring a total of 25% new oak. Winemakers James Schreiner and Chris Rougeot chose Seguin Moreau "Low Aroma" American oak barrels for their ability to discreetly provide complexity and a gentle oak profile, enhancing the Malbec's fruity character without a heavy-handed wood influence.

Winemakers' Tasting Notes

The 2019 Malbec offers inviting aromas of juicy cherry, strawberry plum and vanilla cream with hints of toasted oak. The palate is soft and sumptuous, flooding the mouth with round, silky and seamless flavors of black cherry, pomegranate, cola and cedar. The finish is plush and pillowy with mocha-coated tannins.

Varietal Composition
Malbec 100%

Appellation
Paso Robles

Sub AVAs
Estrella District

Aging
18 Months in American (85%) and French (15%) oak barrels

Analysis
TA: .63
pH: 3.72
Alc. by Volume: 14.X%
Cases Produced: 649