

Opolo

2020 SANGIOVESE PASO ROBLES

Opolo Sangiovese is a vibrantly flavored wine that pays homage to this great Tuscan varietal, combining Old World style with a Paso Robles flair.

Vineyards

The 2020 Sangiovese comes from our Quinn East and Nichols East estate vineyards in the Estrella District. Here, the exposed rolling hills, warm Mediterranean weather and persistent sunlight allow the Sangiovese fruit to develop a classic Tuscan style: delicate color, vibrant acidity and fine tannin structure. This wine also incorporates Sangiovese fruit from Bovino Vineyard in the El Pomar District, where multiple Sangiovese clones allow us to build complexity and dimension into the finished wine.

Winemaking

After harvesting, the fruit was cold soaked for two days for gentle extraction of color and flavor. Winemakers James Schreiner and Chris Rougeot then conducted fermentation with a Tuscan isolate yeast, drawing out ample fruit and varietal character. Fermentation was split between stainless steel tanks and small bins with twice-daily punchdowns. The individual lots were aged for five months prior to blending, and the final blend was returned to barrels for another nine months of maturation and integration. The final blend included 30 percent press wine, which brought a dimension of density to the pure, bright flavors of the free-run wine.

Winemakers' Tasting Notes

The 2020 Sangiovese offers bright red fruit aromas with suggestions of sage, summer hay and mocha. A smooth, round texture unfolds with flavors of cranberry, strawberry and cherry with hints of cedar and creamy cola. Vibrant acidity sets the tone for a mouthwatering finish.

Varietal Composition

Sangiovese 92%
Barbera 8%

Appellation

Paso Robles

Aging

14 Months in French oak barrels (30% new)

Analysis

TA: 6.2 g/L
pH: 3.73
Alc. by Volume: 14.4%
Cases Produced: 1,599

