

Opolo

2020 WILLOW BLANC RESERVE - CENTRAL COAST

Willow Blanc is Opolo's reserve Rhône-style blend of Viognier and Roussanne, crafted with an emphasis on extended skin contact to create a wine of unique aromatic and textural complexity.

Vineyards

The 2020 vintage is composed of fruit from the ultra-coastal Edna Valley and our estate vineyards in Paso Robles—all combining to cultivate depth, dimension and elegance in the final blend. The Viognier from Davenport Vineyard in Edna Valley sets the tone with a crisp, energetic fruit character, while the Viognier from our estate vineyard in the warmer Estrella District layers in riper flavors. Finally, the Roussanne comes from our estate vineyard in the Willow Creek District in the westside coastal mountains, where a prevailing marine influence helps the Roussanne grape achieve abundant varietal character.

Winemaking

After harvesting, 85 percent of the fruit was destemmed and underwent extended skin contact for up to six hours, with each lot monitored hourly until the desired qualities were achieved. Winemakers James Schreiner and Chris Rougeot embraced this method to create a white wine of distinctive complexity and sophistication. At the conclusion of skin contact, each lot was pressed and settled, and the juice was fermented in French oak barrels (60% new) as well as barrels composed of French oak staves and acacia wood heads (40% new)—chosen for the acacia wood's ability to enhance the wine's natural lively character. The lees were stirred weekly up to the four-month mark, bringing added textural quality to the wine. The remainder of the wine was fermented and aged in stainless steel to ensure an undercurrent of bright crispness. The final blend was assembled and bottled after 14 months of aging.

Winemakers' Tasting Notes

The 2020 Willow Blanc opens with floral aromas of honeysuckle, melon, mineral and lime zest. A smooth, seamless palate reveals flavors of golden apple, pear and stone fruit with suggestions of tangerine and herbs. The skin-contact character of the wine becomes most prevalent toward the finish, where crunchy textures linger with lively acidity and hints of Roussanne-derived viscosity.

Varietal Composition

Viognier 75%
Roussanne 25%

Appellation

Central Coast

Sub AVAs

Paso Robles
Edna Valley

Aging

18 Months in French Oak
(35% New)

Analysis

TA: .63
pH: 3.62
Alc. by Volume: 13.5%
Cases Produced: 281

