

# Opolo

**2021 VIOGNIER**  
CENTRAL COAST, 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 more than 32 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 and brought to the winery for pressing. The fruit is pressed gently and separated into two separate fractions, free run and press fraction, which allows for greater flexibility and finesse when blending our final blends. Our white wines are fermented cool (50-55°F) for thirty days to preserve the aromatics qualities of the wine.

## WINEMAKER NOTES

Fresh and fruity flavors of peach, pear, and honeysuckle highlight the whimsical yet appealing nature of this wonderful wine. The first sip reveals its more serious side with unctuous tangerine and mango leading into a long satisfying finish. A perfect wine for a summer dinner on the patio.

Pair with Mirin and Soy poached black cod and seaweed salad.

## WINE INFORMATION

**COMPOSITION:** 100% Viognier

**APPELLATION:** Central Coast, California

**ALCOHOL:** 13.5%

**CASE PRODUCTION:** 1,561

**FERMENTATION:** Stainless steel

**BARREL REGIME:** 5% New French Oak barrel ferment