



Opolo

2022 ROSÉ

CENTRAL COAST

Opolo Rosé is made in the classic southern Rhône style from grapes grown exclusively for rosé production, creating a Provençale-style wine that is perfect for spring and summer enjoyment. The 2022 vintage is composed of Grenache (84%), Syrah (13%) and Viognier (3%).

VINEYARDS

The 2022 Rosé comes predominantly from our Quinn East estate vineyard in the Estrella District, along with select vineyards on the warmer eastside of Paso Robles. Here, Rhône variety grapes develop bright, ripe flavors that are ideal for rosé production. At the same time, the fruit was picked on the early side to retain ample freshness and acidity in the finished wine.

WINEMAKING

The Grenache was cold soaked for 24-hours for enhanced color development and flavor complexity. After gentle pressing, all of the juice underwent cold fermentation in stainless steel tanks. We used an ester-promoting yeast that drew out fruity, floral characters from the fruit, in line with our vision for this wine. After fermentation, the wine was cold aged in stainless steel without malolactic secondary fermentation to ensure crisp textures. A touch of Viognier was incorporated into the final blend for floral aromatic lift.

WINEMAKERS' TASTING NOTES

The 2022 Rosé offers vibrant aromas of melon, nectarine, orange rind and candied cherry. A round, luscious texture floods the mouth with light flavors watermelon, tangelo, lime zest and strawberry lemonade and stony mineral. Quenching acidity and cool minerality converge on a clean, refreshing finish.

Composition

Grenache 84%, Syrah 13%, Viognier 3%

Appellation

Central Coast

Aging

Stainless Steel

Analysis

TA 5.9 pH 3.31 Alcohol 13.3% Cases Produced 1,560