



Opolo

2022 ROUSSANNE

CENTRAL COAST

Our Roussanne comes from our two contiguous estate vineyards in the Willow Creek District—Quinn West and To The Moon. These sites combine to create an expressive yet elegant rendition of this classic Rhône variety, adding a distinctive white wine to the Opolo portfolio.

WINEMAKING

The fruit was harvested on October 1 after a steady growing season. After destemming and gentle pressing, the fruit was fermented in a combination of stainless steel fermentation (82%) and barrel fermentation (18%) where the 18% barrel fermentation was skin-contacted for 3 hours, until a unique phenolic character was achieved.

WINEMAKERS' TASTING NOTES

The 2022 Roussanne offers generous aromas of citrus blossom, golden apple, pear and lemon rind with notes of honeycomb. The mouthfeel is deep and resonant with flavors of peach, apricot, lime and minerally wet stone. Fleshy textures and racy acidity bring the wine to a bright yet expansive finish. Fermented in a combination of stainless steel and new French oak barrels.

Composition

87% Roussanne, 13% Viognier

Appellation

Central Coast

Aging

18% Barrel fermented Roussanne skin contact

Analysis

TA 6.0 pH 3.35 Alcohol 13.8% Cases Produced 230