



Opolo

NV FLIRTATIONS
PASO ROBLES, 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 an extensive range of varietals to flourish. This variety combined with the passion behind the brand has made Opolo a favorite of wine enthusiasts everywhere.

VINEYARD

The fruit for this wonderful wine was sourced from the rolling hills of our east side Paso Robles estate vineyards. The soils there are rocky loam and gravel and very well drained. The climate averages in the low 90s during the summer afternoons with mild 50 to 55 degree mornings.

WINEMAKING

Muscat Canelli grapes were hand harvested into half ton picking bins early in the morning to maintain the cool night temperature in the fruit. The Muscat was then gently whole berry pressed to liberate the juice from the skins, transferred to a chilled stainless steel tank, and allowed to cold settle for 48 hours. Once cold settled the Muscat Canelli racked off of the lees and inoculated with yeast. Slow temperature controlled fermentation followed producing a wine with intense Muscat varietal character. No barrel ageing was required for this wine.

WINEMAKER NOTES

Always seductive, this muscato treats the taster with aromas and flavors of melons and peaches, and offers a floral, perfume-like bouquet. Generally served chilled, this delightful wine is sweet and light, and complements fresh fruit and cheesecake.

WINE INFORMATION

COMPOSITION: 100% Muscat Canelli

APPELLATION: Paso Robles, California

ALCOHOL: 13.2%

CASE PRODUCTION: 5,500