



*Opolo*

# THE GRAPEVINE CELEBRATING 25 YEARS

EST 1999 | PASO ROBLES, CA | SEP 2024

## MOUNTAIN ZINFANDEL STRIKES GOLD

Mountain Zinfandel, the wine that started it all, shines with its new 2022 release earning Double Gold and 96 points at the Central Coast Wine Competition.

Sourced mainly from our westside estates, the 2022 vintage is rich, bold, and fruit-forward, embodying our signature Mountain Zinfandel style.

Rick Quinn, co-owner, says, “We made a big bet on Paso Robles Zinfandel from the beginning, and the Mountain Zinfandel has been our flagship ever since.”

Our Willow Creek District estate vineyards provide structure and varietal purity, while grapes from the Adelaida and Templeton Gap Districts add ripe, jammy, and spicy notes, creating a true expression of Paso Robles Zinfandel.

In the words of co-owner David Nichols, “Zinfandel has been a mainstay in our region since the 1800s, and we’re proud to honor that heritage as a specialist in Paso Robles Zinfandel.”



## OPOLO MEMORIES

Cheers to 25 years! Join us in commemorating our anniversary by sharing your Opolo memories. Visit

[Opolo.com/25-Anniversary](https://Opolo.com/25-Anniversary)

or scan the QR code above to share your stories and photos!



## BONUS CLUB

Did you add on to your September allocation? View tasting notes for these vineyard designate wines at

[Opolo.com/Club/Quarterly](https://Opolo.com/Club/Quarterly)

or by scanning the QR code above.



# MEMBERSHIP WINE SELECTIONS

We have gone all out with this collection to provide you with a uniquely diverse and exciting taste of Opolo, starting with the latest vintage of our iconic Mountain Zinfandel.

As detailed earlier in this newsletter, the 2022 Mountain Zinfandel is already racking up prestigious accolades. The same goes for our new release 2023 Albariño, which has been awarded 93 points by The Tasting Panel and 93 points by Wine Enthusiast. This collection is rounded out by two stellar Opolo Reserve wines, as well as our Bordeaux-inspired Serenade red blend. Enjoy!



2022 RESERVE  
RHAPSODY

2022 MOUNTAIN  
ZINFANDEL

2023  
ALBARIÑO

2022 RESERVE  
PINOT NOIR

2021  
SERENADE

# TASTING NOTES

4, 6, & 12 mixed and red wine only selection

## 2022 RHAPSODY - RESERVE COLLECTION

70% CABERNET SAUVIGNON, 18% MALBEC, 9% CAB FRANC, 2% MERLOT, 1% PETITE VERDOT | WILLOW CREEK DISTRICT, PASO ROBLES, CA

Rhapsody is Opolo's signature Left Bank-style cuvée, driven by Cabernet Sauvignon and blended with five classic Bordeaux varieties: Cabernet Sauvignon, Malbec, Cab Franc, Merlot, and Petite Verdot. This wine ultimately represents our deepening commitment to Paso Robles Cabernet Sauvignon as a centerpiece of our portfolio. An exquisite pairing for a hearty pot roast.

Drink now with an 1 hour decant or cellar for up to 8-10 years.

4, 6, & 12 mixed and red wine only selection

## 2022 MOUNTAIN ZINFANDEL - 100% ZINFANDEL | PASO ROBLES, CA - 96PTS CENTRAL COAST WINE COMPETITION

The 2022 Mountain Zinfandel is a faithful reflection of the coastal mountain terroirs, including our Willow Creek District estate. It opens with warm, jammy aromas of raspberry, black cherry, dried herb, and sandalwood. A juicy, brambly palate delivers sumptuous flavors of cherry, boysenberry, blueberry, and dark chocolate with a touch of earthy complexity. Enjoy with roasted turkey or butternut squash soup.

Drink now or cellar for up to 5 years.

4, 6, & 12 mixed and white wine only selection

## 2023 ALBARIÑO - 100% ALBARIÑO | EDNA VALLEY, CA - 92PTS WINE ENTHUSIAST

The 2023 Albariño is profoundly aromatic with scents of star fruit, white peach, kiwi, and sea spray. The palate is impeccably weighted, displaying electric flavors of green apple, nectarine, exotic citrus, and herbal spices. Racy, minerally textures finish with a refreshing elegance. A standout vintage and a surefire hit for lovers of Albariño. Enjoy with a seafood risotto.

Drink now or cellar for up to 2-3 years.

6 & 12 bottle mixed and red wine only selection

## 2022 PINOT NOIR - RESERVE COLLECTION

100% PINOT NOIR | CENTRAL COAST, CA

The 2022 Pinot Noir Reserve displays enticing aromas of strawberry, cherry, sandalwood, forest floor, and savory spices. The mouthfeel is bright, luscious, and creamy with flavors of fresh red fruits, while accents of vanilla, cedar, and cola enhance the wine's delicate elegance. Suggestions of white pepper and baking spices unfold into a soft, silky finish. A wine for the true Pinot Noir connoisseur.

Drink now or cellar for up to 3-5 years.

12 bottle mixed and red wine only selection

## 2021 SERENADE - 61% CABERNET SAUVIGNON, 39% MALBEC | PASO ROBLES, CA

True to its name, Serenade represents the softer side of our Bordeaux blend experience. The 2021 vintage is highly aromatic with notes of plum, mulberry, leather, and cedar. Luscious flavors of cherry, cranberry, tea, and vanilla unfold with round, velvety textures. The finish is smooth, juicy, and delicious, making this wine an easy go-to for chicken stir fry, blue cheese burgers, and red sauce pastas.

Drink now or cellar for up to 6 years.

For additional tasting notes on alternative club shipments, please visit: [Opolo.com/Club/Quarterly](https://www.opolo.com/Club/Quarterly)

## STEAK BITES WITH MUSHROOMS

### INGREDIENTS

0.5 Cup Rhapsody  
(or other dry red wine)  
1 tbsp. Olive Oil  
1.5 -2 lbs. Steak  
0.25 cup Butter  
3-4 Cloves Garlic, Minced  
1.5 lbs. Button Mushrooms,  
Halved  
1 tbsp. beef stock  
1 tbsp. Dried Thyme  
0.25 cup Chopped Parsley  
Salt and pepper

### DIRECTIONS

1. Cut steak into 1-inch pieces, and season with salt and pepper.
2. Set large skillet over high heat, and oil moving pan to ensure full coverage. Once hot, add the steak cubes, searing for about 4 minutes and stirring every minute to brown on all sides. Set aside on a plate.
3. Add butter, mushrooms, and garlic to pan and sauté for 1-2 minutes. Add red wine, beef stock, thyme and season with salt and pepper. Sauté for about 10 minutes until most of the liquid has evaporated.
4. Stir in the steak and juices, and the chopped parsley. Toss and sauté for 1-2 minutes to finish cooking the steak.
5. Remove from heat and serve.







## OPOLO'S DYNAMIC DUO

At Opolo, we are fortunate to have two incredibly talented winemakers—James Schreiner and Skye Bruce. Together, they have led our award-winning winemaking program to new heights.

James joined Opolo in 2009 while studying at Cal Poly San Luis Obispo, rising to head winemaker in 2020. Perhaps his most notable mark to date is the growth and elevation of our Bordeaux variety program and our Opolo Reserve selections.

Skye, also a Cal Poly graduate, worked at various wineries on the Central Coast and even in New Zealand! She joined Opolo as an enologist in 2020 and became assistant winemaker last year, bringing a unique edge to her winemaking approach.

With James and Skye at the helm, our wines have ultimately achieved new heights through meticulous viticulture, progressive winemaking methods and a style that is distinctive to Opolo.

## 2024 HARVEST WEEKEND

OCTOBER 18 THROUGH OCTOBER 20

Toast to harvest with us at Opolo! Each year, we look forward to the harvest season and its bounty of ripe, ready to harvest grapes, iconic events, and tasting room festivities.

The 2024 harvest season is almost upon us and we are excited to share special flights and food options at the Tasting Room along with our infamous Harvest Dinner & Grape Stomp!

*Scan the QR code or visit  
[Opolo.com/Harvest-Weekend](https://Opolo.com/Harvest-Weekend)  
for more information*



## COMPLIMENTARY SHIPPING ON CASE ORDERS!

For the entire month of September, order an additional case of wine and receive complimentary shipping! Mix and match, stock up on your favorites, and get a head start on the upcoming holidays.

*\*Case shipping promotion excludes Sparkling and Flirtations.*

