

Opolo 2023 ALBARIÑO CENTRAL COAST

Opolo Albariño is a stunning multidimensional white that shows how this classic Iberian grape excels on California's Central Coast.

VINEYARDS

The 2023 Albariño is a blend from Davenport Vineyard in the ultra-coastal Edna Valley AVA of southern San Luis Obispo County and Castle Oak Vineyard in the Estrella District of Paso Robles. The fruit from Edna Valley provides a cool-climate base of fresh acidity and crisp flavors, while the Paso Robles fruit weaves in riper tropical tones. Edna Valley has become an epicenter of California Albariño, with growing conditions similar to the Iberian Peninsula. By incorporating Paso Robles-grown grapes into our Albariño, we balance a racy varietal core with an expansive mouthfeel, resulting in a uniquely luscious white.

WINEMAKING

The 2023 growing season was phenomenal across the Central Coast, producing some of the finest wines in memory. Our Paso Robles Albariño fruit was among the earliest harvested in 2023, while the Edna Valley fruit was among the last—a reflection of the distinct growing environments between the two areas. The pure free-run juice from each lot was selected and cold settled for 48 hours prior to fermentation in stainless steel tanks. Temperatures were kept between 55 and 65 degrees to ensure a long fermentation, preserving delicate aromatics while providing extended lees contact for an enhanced mouthfeel. The lots were aged for three months in stainless steel tanks prior to blending and bottling.

WINEMAKERS' TASTING NOTES

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.

Appellation

Aging Anaylsis Albariño 100%

Central Coast

3 Months in Stainless Steel

TA .60 pH 3.33 Alcohol 14.1% Cases Produced 1,917