



# Opolo

## 2023 ROSE 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 year-round enjoyment. The 2023 vintage is composed of Grenache (80%) and Syrah (20%).*

### VINEYARDS

The 2023 Rosé comes from our Quinn East estate vineyard in the Estrella District. Here, Rhône variety grapes develop bright, ripe flavors that provide an ideal base for our rosé wine. Additionally, the fruit was picked on the early side for dedicated rosé production—an approach designed to capture ample freshness and vibrant acidity. The result is a rosé that is both full of flavor and remarkably refreshing.

### WINEMAKING

The Grenache was cold soaked for three days for enhanced color development and aromatic complexity, while the richer Syrah fruit went direct to press. After gentle pressing and settling, all of the juice underwent cold fermentation in stainless steel tanks. The Syrah was fermented with an ester-promoting yeast to establish a deeply fruity base that accentuates the Grenache's more delicate profile. The final blend was assembled in February following harvest, then cold-aged without malolactic secondary fermentation to ensure crisp textures in the finished wine.

### WINEMAKERS' TASTING NOTES

The 2023 Rosé enchants the nose with scents of strawberry, peach, lime zest and seashell minerality. The palate is bright and vivacious with flavors of melon, raspberry and tangerine citrus. Snappy acidity carries into a crisp, energetic finish. A beautiful rosé that is refreshing on its own as well as versatile with food.

**Composition** 80% Grenache | 20% Syrah

**Appellation** Central Coast

**Aging** 6 months in Stainless Steel

**Analysis** TA .55 pH 3.49 Alcohol 14.1% Cases Produced 857