

Opolo

2022 MOUNTAIN ZINFANDEL

PASO ROBLES

For more than 20 years, Opolo Mountain Zinfandel has been a standard bearer of Zinfandel from Paso Robles. This heritage variety—which has been grown in our region since the 1800s—excels across our estate vineyards in the westside coastal mountains. Here, we have developed our trademark Mountain Zinfandel style: rich, bold, fruit-forward and always lively through the finish.

VINEYARDS

The 2022 Mountain Zinfandel is a faithful reflection of the coastal mountain terroirs west of downtown Paso Robles. This wine comes predominantly from three of the most heralded westside sub-AVAs of Paso Robles—Willow Creek District, Adelaida District and Templeton Gap. The fruit from the Willow Creek District comes from three Opolo estate vineyards: the main Quinn West Vineyard as well as our estate To the Moon and Dove Pond vineyards. Here, some of the coolest growing conditions in Paso Robles yield Zinfandel fruit with great energy, tension and acidity as well as tannin structure. By also sourcing fruit from Remo Belli and Lonesome Oak vineyards in the warmer Adelaida District, we are able to layer in rich, riper fruit tones with softer textures. Our estate vineyards in Willow Creek as well as the sites in the Adelaida District all unfold along rocky soils composed of calcareous limestone and clay—a rare and coveted soil profile. Into this mix we also include fruit from the east-facing slopes of Arbor Creek Vineyard in the Templeton Gap District, which brings yet even more dimension to the finished wine.

WINEMAKING

Under the direction of winemaker James Schreiner, the individual 2022 Mountain Zinfandel sites were hand-picked and cold soaked for two days to ensure gentle extraction of color and flavor. The lots were fermented separately in stainless steel tanks and small open-top fermenters over periods of 10 to 14 days, all with attentive phenolic management to ensure optimal mouthfeel. After fermentation and settling, the lots were racked to French (95%) and American (5%) oak barrels, inclusive of 30 percent new oak. In December, lots with common characteristics were pre-blended and returned to barrels for seamless integration. After five total months of barrel aging, we assembled the final blend, which was then aged for an additional three months before bottling to create this latest chapter in the story of the Opolo Mountain Zinfandel.

WINEMAKERS' TASTING NOTES

The 2022 Mountain Zinfandel is everything that has made this wine a Paso Robles phenomenon for more than 20 years. Deep aromas of blueberry, cherry and fruit leather reveal notes of sweet baking spices. The mouthfeel is plush and expansive with seamless flavors of ripe plum, black cherry, mulberry and vanilla. A velvety smooth finish lingers with a kiss of subtle peppery spices.



Composition

Zinfandel 100%

Appellation

Paso Robles

Aging

10 Months in French (95%) and American (5%) Oak barrels

Analysis

TA .53 g/L pH 3.78 Alcohol 15.2% Cases Produced 12,658