

Opolo

2024 SAUVIGNON BLANC SUMMIT CREEK | PASO ROBLES

Our Summit Creek line is dedicated to flagship grape varieties made in an approachable style, as exemplified by the 2024 Sauvignon Blanc—our first-ever Summit Creek white. This wine represents the lighter side of Opolo's passion for Bordeaux varieties grown on California's Central Coast.

VINEYARDS

The fruit for this wine was grown in the eastern reaches of Paso Robles, where warmer temperatures draw out the tropical tones of the Sauvignon Blanc grape. This terroir also features sandy well-drained soils that allow the fruit to maintain bright natural acidity and fresh varietal signatures that provide a perfect balance to the riper fruit expression.

WINEMAKING

After harvesting, the fruit was gently destemmed and sent directly to press. The juice was cold fermented at 55 degrees over 15 days, then racked off the lees and cold aged for two months to maintain vivid acidity and aromatics. The result is a Sauvignon Blanc bursting with freshness and flavor, reflecting the deliciously approachable Summit Creek style.

WINEMAKERS' TASTING NOTES

The 2024 Summit Creek Sauvignon Blanc offers vibrant aromas of pineapple, kiwi and Crenshaw melon. The palate is luscious and rounded, flooding the mouth with fresh flavors of tropical fruit, peach and lime zest. Hints of stony minerality emerge on a clean, silky finish. A uniquely expansive and delectable Sauvignon Blanc.

VARIETAL COMPOSITION

100% Sauvignon Blanc

APPELLATION

Paso Robles

ANAYLSIS

TA: .62

pH: 3.80

Alc by Volume: 13.5%

Cases Produced: 748

