

Opolo

THE GRAPEVINE

OPOLO VINEYARDS | FEB 2025 | PASO ROBLES, CALIFORNIA

CYCLE OF THE VINES

In the quiet of winter, while the vines rest peacefully, important work continues in our vineyards! Each of Opolo's 345,681 vines are meticulously hand-pruned by skilled workers during this dormant season.

In an effort to minimize the use of synthetic nitrogen fertilizers, we apply between three and five tons of compost to each acre of vines. Spanning 350 acres, this totals over 1,000 tons of compost, or more than 50 tractor-trailer loads.

That's a lot of compost!

This compost not only provides six to nine pounds of nitrogen per acre, but also has the important job of enriching the soil with beneficial mycorrhizae. What is mycorrhizae, you ask? It is a fungi which have a symbiotic relationship with the vines' root systems. The plant supplies sugars and lipids to the fungi, while the fungi facilitates the uptake of water and minerals (like phosphorus) into the roots of the vines.

Nature's teamwork at its best!

-Robert Nadeau, Grower Relations Manager



IN-HOUSE FULFILLMENT

MEET ZACK, OUR WAREHOUSE MANAGER!

We're thrilled to announce that we've brought our shipping fulfillment in-house! This change allows us to deliver the quality you expect from us every time.

Cheers to an even better experience!





THE INN AT OPOLO

MEMBERS RECEIVE 5% OFF THEIR STAY

Treat yourself to the ultimate wine country experience at our Paso Robles bed and breakfast! Located steps away from our tasting room, you can enjoy complimentary wine, appetizers, and luxury amenities.

MEMBERSHIP WINE SELECTIONS

Our latest club selection starts the new year off with a bang, showcasing our longtime dedication to Paso Robles
Zinfandel while celebrating our fidelity to classic Bordeaux varieties.

The story of this collection begins with the wine that started it all for Opolo—the iconic Mountain Zinfandel. The 2023 vintage is everything you know and love about this Paso Robles original. We have fittingly paired it with our 2022 Reserve Zinfandel. Into this mix, we have also included our latest renditions of Malbec and Merlot, spotlighting two Paso Robles-grown Bordeaux varieties that can give Cabernet Sauvignon a run for its money. Enjoy!



2023 MOUNTAIN ZINFANDEL

2022 RESERVE ZINFANDEL

2022 MALBEC 2022 RESERVE WILLOW CREEK MERLOT



SAVORING THE SPOTLIGHT

We're thrilled to announce glowing reviews of our 2022 Reserve Rhapsody from the Tasting Panel team!

2022 Reserve Rhapsody | Tasting Panel - 95 pts, Publisher's Pick

"Fruit [for Opolo's 2022 Rhapsody] is sourced from the winery's Quinn West Estate and its newest high-elevation plantings from its contiguous, calcareous-driven soils of its To the Moon Vineyard. Aged 19 months in (44% new) French oak, a dash of white pepper excites notes of black cherry, sweet tobacco, black olive, and dark chocolate. Well-structured with grainy tannins and a juicy, amiable persona."

TASTING NOTES

4, 6, & 12 bottle mixed and red wine only club members

2023 MOUNTAIN ZINFANDEL - 100% ZINFANDEL | PASO ROBLES, CA

Our Mountain Zinfandel is now 25 vintages strong with the release of this latest edition! True to form, the 2023 vintage is loaded with trademark Mountain Zinfandel style—rich, bold, and delicious, drawing from our estates and other vineyards across Paso Robles. The nose is flush with cherry, mulberry, and Mexican chocolate. Smooth flavors of plum, black raspberry, cola, and cedary spice unfold into an expansive and engulfing palate. Hints of peppery spice emerge on a rich, viscous finish. You will love this delectable wine with cheeseburgers, roast beef, lamb chops, and winter stews—or on its own by the fireside.

Drink now or cellar up to 5 years.

4, 6, & 12 bottle mixed and red wine only club members

2022 ZINFANDEL - RESERVE COLLECTION

95% ZINFANDEL, 5% PRIMITIVO | PASO ROBLES, CA

As longtime champions of Paso Robles Zinfandel, it's only fitting that we put our all into this special reserve bottling. This wine is drawn from our estates and other favored sites across the region, and it represents a curated barrel selection to reflect the best of the vintage. The 2022 vintage opens with ripe plum aromas, accented by dried rose petal, dusty chapparal, and black pepper. The palate is broad and beautifully weighted, delivering deep flavors of dark blue fruit, cherry, cranberry, anise, cedarwood, and eucalyptus. Brambly tannins and chai spices cascade into a rich, saturated finish. Savor this Zinfandel with Italian flatbreads, tri-tip, and barbacoa beef.

Drink now or cellar up to 5 years.

6 & 12 bottle mixed and red wine only club members

2022 MALBEC - 76% MALBEC, 14% CABERNET SAUVIGNON, 10% SYRAH | PASO ROBLES, CA

The 2022 Malbec is our own distinct expression of this classic Bordeaux grape, made to emphasize the softer textures and plush, mouthfilling flavors that come from the terroirs of Paso Robles. The bouquet presents a rush of violet, plum, boysenberry, and graphite with notes of toasted oak. Juicy blackberry, black cherry, and raspberry flavors are entwined with suggestions of tar, oak, and vanilla cream. Fine acidity adds length to a juicy, sustained finish. This wine is a great match for steak tips, eggplant dishes, roast turkey breast, and blue cheeses.

Drink now or cellar 2-3 years.

12 bottle club members

2022 WILLOW CREEK MERLOT - RESERVE COLLECTION

94% MERLOT, 4% CABERNET SAUVIGNON, 2% MALBEC | WILLOW CREEK DISTRICT, PASO ROBLES, CA

The 2022 Reserve Merlot is a limited-production wine that comes from our Quinn West and To The Moon estates in the coastal mountains of the Willow Creek District, where conditions are ideal for growing remarkable Bordeaux-style wines. This Merlot is a barrel selection that underwent extended aging in the finest French oak barrels. Aromas of earthy blackberry, cassis, and black olive waft from the glass. The mouthfeel is buoyant and lifted with flavors of cherry, cola, and loam. Vibrant tannins linger into sleek, expressive conclusion. Enjoy this beautifully crafted Merlot with pan-seared duck breast, baconwrapped filet mignon, and hearty casseroles.

Drink now with a 30 minute - 1 hour decant or cellar 5-7 years.

For additional tasting notes on alternative club shipments, please visit: Opolo.com/Club/Quarterly

WINE & DINE YOUR VALENTINE!

The perfect Valentine's Day recipe to swoon over. Pair this Creamy Tuscan Italian Sausage Pasta with our 2023 Mountain Zinfandel, and savor the holiday with your loved ones!

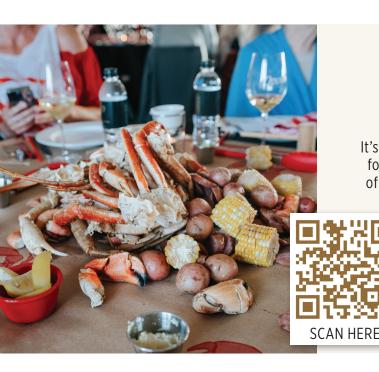
INGREDIENTS

- 8 to 10 oz penne pasta
- 1 lb ground Italian sausage
- 2 cups heavy cream
- 1/2 cup chicken broth
- 1 tsp granulated garlic
- Salt and pepper to taste
- 1 tsp Italian seasoning
- 1/2 tsp dried parsley
- 3 tsp shredded Parmesan
- 6 oz sundried tomatoes drained and rinsed if in oil
- 3 oz baby spinach

DIRECTIONS

- Cook Pasta according to directions, drain, and set aside.
- In a large skillet, brown the Italian sausage and set aside.
- Combine heavy cream, chicken broth, garlic powder, and Italian seasoning. Cook over medium heat, stirring frequently. As it starts to thicken, add the parmesan cheese, spinach and sundried tomatoes.
- Stir for one minute, then add sausage and pasta. Taste and add salt and pepper as necessary. Bon apetite!





2025 SUNSET CRAB FEED IN THE BARREL ROOM

It's that time of year again - Grab your bibs and mallets and get ready for a wine-filled evening of fun! Opolo's Sunset Crab Feed is a night of dancing, award-winning wines, and, of course, buckets filled with potatoes, corn, shrimp, andouille sausage, and crab.

Tickets available now -Scan the QR code or visit Opolo.com/Events

> SATURDAY, MARCH 22, 2025 IN THE OPOLO BARREL ROOM 5:30 PM - 9:30 PM

YOUR FEBRUARY WINE CLUB GIFT

This month, your wine club shipment includes a sweet surprise! Pair your wines with the included dark chocolates drops and experience the spectrum of flavors to their fullest.

Start with a sip of wine and let its flavors linger. Then, take a small bite of chocolate, noting the texture and taste. Finally, follow with another sip of wine to see how the flavors meld, change, and enhance each other.

It's a match made in wine heaven! Cheers to enjoying this decadent duo.

