



*Opolo*

# THE GRAPEVINE

OPOLO VINEYARDS | MAY 2025 | PASO ROBLES, CALIFORNIA

## CYCLE OF THE VINES

It's me again with a few thoughts for our Spring newsletter! May is here, and it's easily my favorite time of year. Shorts and comfortable shirts are now replacing long denim jeans, heavy jackets, and clunky boots for vineyard excursions — No wonder this is such a great time of year!

But with the warmer weather comes a delicate phase for the vines. This time of year, we see exponential canopy growth with small blooms forming, which will turn into tiny grapes mid June.

These blooms are extremely vulnerable to wind, heat, frost, and rain, so us viticulturists keep our fingers crossed and a close eye on the weather! Each damaged flower means one less grape, reducing yields without improving quality—a loss known as “shatter.”

Be it shatter, insect pressure, or mildew, spring is a humbling reminder that Mother Nature is an unpredictable force.

Until Next Time!

**-Robert Nadeau, Grower Relations Manager**



SCAN HERE

## OPOLO 2025 EVENTS

### GRAPE STOMPS AND BLENDING PARTIES

Treat yourself to the ultimate wine country experience with special, members-only pricing! Join us for our iconic Harvest Dinner & Grape Stomp or infamous blending parties for the experience of a lifetime.



## MEMBER CASE PROMO

### COMPLIMENTARY CASE SHIPPING IN MAY!

Can't make it to the estate? Experience Opolo at home when you order an additional case of wine with complimentary shipping through the whole month of May!



# MEMBERSHIP WINE SELECTIONS

Our latest club selection features a diverse range of new releases, providing you with flavors for every spring and summer occasion.

This is a wide-ranging selection that spans grapes originating from Spain and Burgundy to Bordeaux and the Rhône Valley. We dare say that these wines collectively showcase the mastery of our winemaking team as they deliver a diversity of styles. Cheers!



2022 RESERVE  
WILLOW CUVÉE

2023  
CHARDONNAY

2022  
TEMPRANILLO

2022  
FUSION



## CRUSHING IT!

*Our Cabernet Sauvignon is Racking Up the Points!*

We’re thrilled to announce glowing reviews of our 2022 Reserve Willow Creek Cabernet Sauvignon!

“[Opolo’s 2022 Reserve Cabernet Sauvignon] is showing beautifully. Violets, blueberry, anise, and Kalamata olives shine on a core of chalky minerality. Tannins are expressive and interactive with the texture and flavors, making for an approachably delicate side, along with undeniable structure.”

*95 pts Tasting Panel / 90 pts Wine Enthusiast*

# TASTING NOTES

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

## 2022 RESERVE WILLOW CUVÉE - RESERVE COLLECTION

50% MERLOT, 36% CABERNET SAUVIGNON, 11% MALBEC, 3% CABERNET FRANC | WILLOW CREEK DISTRICT, PASO ROBLES, CA

The Reserve Willow Cuvée is our signature Merlot-driven blend made in the classic Left Bank mold. The 2022 vintage displays a heady nose of black fruits, caramel, baking spice, and toasted oak. Sleek and polished on the palate, it unfolds with densely stacked flavors of blueberry, red currant, and plum along with trailing hints of graphite, chocolate, and fresh oak. Fine-grained tannins and chewy textures linger on a long, integrated finish.

**Drink now or cellar up to 5 years.**

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

## 2023 CHARDONNAY - 100% CHARDONNAY | EDNA VALLEY, CA

The 2023 Chardonnay fruit is sourced from Jack Ranch Vineyard in the ultra-coastal Edna Valley AVA, recognized as one of California’s premier Chardonnay regions. This wine is loaded with fresh aromas of pineapple, honeydew melon, pear, and citrus flower. The palate is soft and creamy, showing elegant flavors of tropical fruit, honeycomb, and vanilla with a kiss of lime zest. Broad, satiny textures and luscious notes of creme brûlée linger on the finish. You will love this Chardonnay with salmon, lobster, roast chicken, and creamy fettuccine.

**Drink now or cellar 3 years.**

*4, 6, & 12 bottle red wine only club members*

## 2022 TEMPRANILLO - 97% TEMPRANILLO, 3% GRENACHE | PASO ROBLES, CA

Our Tempranillo is an estate-grown offering made to celebrate and emulate the great wines from Rioja and the Iberian Peninsula, where Tempranillo has been grown since ancient times. The 2022 vintage opens with scents of plum, chaparral, tobacco, and vanilla. Flavors of pomegranate, cranberry, and cherry gain complexity with notes of sage, char, and loam. The mouthfeel is bright and clean, finishing with juicy acidity and food-friendly textures. Enjoy this rustic red with tapas, roast lamb, pasta bolognese, and tapenade flatbread.

**Drink now or cellar 3 years.**

*6 & 12 bottle mixed club members*

## 2022 FUSION - 54% CABERNET SAUVIGNON, 36% SYRAH, 10% PETITE SYRAH | PASO ROBLES, CA

Fusion is our proprietary blend of Cabernet Sauvignon and Syrah—a combination that was first popularized by Australian winemakers. The bouquet opens with aromas of plum, blackberry, leather, and cinnamon. The expansive palate is fresh, and rounded with flavors of blueberry, cherry, allspice, and vanilla. Fleshy textures and savory notes add lingering complexity to a smooth, polished finish. This wine is a great match for nearly anything from the grill or barbecue, including burgers, steak, chicken, kebabs, and eggplant.

**Drink now or cellar up to 5 years.**

*12 bottle club members*

## 2022 RESERVE CABERNET SAUVIGNON - RESERVE COLLECTION

100% CABERNET SAUVIGNON | WILLOW CREEK DISTRICT, PASO ROBLES, CA | 95 PTS TASTING PANEL, 90 PTS WINE ENTHUSIAST

The 2022 Reserve Willow Creek Cabernet Sauvignon is heady right out of the glass with concentrated aromas of black cherry, currant, and olallieberry and undertones of tar, loam, and graphite. The palate is flush and seamless, showcasing flavors of blueberry and cranberry with notes of black plum, black olive, savory spices, and toasted oak. Fresh acidity, fine tannins, and hints of minerality unfold into a lively, focused finish. A sophisticated, elegant Cabernet Sauvignon for Cab lovers.

**Drink now with a 30 minute to 1 hour decant or cellar 1 to 3 years.**

*For additional tasting notes on alternative club shipments, please visit: [Opolo.com/Club/Quarterly](https://Opolo.com/Club/Quarterly)*



# SAY HELLO TO “VRANAC”

We have some exciting news, and we want our loyal Opolo members to be the first to hear it!

Later this spring, we will proudly release California's first-ever bottling of Vranac, a rare and historic grape native to the rugged lands of Montenegro. This marks a thrilling milestone not just for Opolo, but for the California wine industry as a whole.

Vranac (pronounced VRAH-nuts) is a close relative of Zinfandel, but it produces a wine that is deeper, darker, and more intensely concentrated. Planting this grape in our estate vineyard was the easy part — but making it official was another story.

To bring Vranac to your glass, we first had to petition to the federal government to recognize it as an allowable grape variety on U.S. wine labels. After years of effort, our petition was finally approved this winter, paving the way for this extraordinary varietal to take root in California wine country!

Our inaugural bottling of Vranac comes from the 2021 vintage. A small-batch wine that holds deep significance for us, it is a tribute to our family's Balkan heritage and a testament to our commitment to innovation in winemaking. As the newest addition to the Opolo Reserve Collection, this groundbreaking wine is one we cannot wait to share with you!

Stay tuned—history is about to be poured!



## YOUR MAY WINE CLUB GIFT

We're excited to include Bren's South West Blend in your shipment this month! As a fellow locally based, family-owned company, we love partnering with Bren and hearing about the passion and artistry behind his delicious spice blends.

Bren's love for cooking was nurtured by cooking with his mother and grandmother in Ojai, CA. Once he moved out and headed to the Central Coast, he carried on their legacy, cooking for friends and ranchers on his cattle farm.

He always received compliments on his unique spice combinations and rich flavors, so Bren decided to share the love and market his seasonings — and now his blends are a hit all across the Central Coast!

Free from preservatives and MSG, these versatile blends are pure flavor. Enjoy!

