



Opolo

2024 ALBARIÑO CENTRAL COAST

Opolo Albariño is a striking multidimensional white that shows how this classic Iberian grape excels on California's Central Coast.

VINEYARDS

The 2024 Albariño is a blend from Davenport Vineyard in the ultra-coastal Edna Valley AVA of southern San Luis Obispo County and Castle Oak Vineyard in the Estrella District of Paso Robles. The fruit from Edna Valley provides a cool-climate base of fresh acidity and crisp flavors, while the Paso Robles fruit weaves in warmer tropical tones. Edna Valley has become an epicenter of California Albariño, with growing conditions similar to the Iberian Peninsula. By incorporating Paso Robles-grown grapes into our Albariño, we balance a racy varietal core with an expansive mouthfeel, resulting in a uniquely luscious white.

WINEMAKING

As always, the Paso Robles Albariño fruit was picked on the front end of harvest on September 10, while the Edna Valley fruit was among the last picks on October 30—a reflection of the distinct growing environments between the two areas. The pure free-run juice from each lot was selected and cold settled for 48 hours prior to fermentation in stainless steel tanks. Temperatures were kept between 55 and 65 degrees to ensure a long fermentation, preserving delicate aromatics while providing extended lees contact for an enhanced mouthfeel. The lots were aged for four months in stainless steel tanks prior to blending and bottling.

WINEMAKERS' TASTING NOTES

The 2024 Albariño presents a floral nose with jasmine, pear, citrus and mineral notes. Bright flavors of lime, pineapple and nectarine are balanced by viscous textures, all finishing with zestful acidity and lingering hints of green apple. Perfect for lime chicken tacos, tapas and shellfish, and a surefire hit for lovers of Albariño.

Composition	100% Albariño
Appellation	Central Coast
Aging	4 months in stainless steel
Analysis	TA .65 pH 3.37 Alcohol 14.1% Cases Produced 1,660