



Opolo

2023 CHARDONNAY

EDNA VALLEY

The 2023 Opolo Chardonnay is our latest rendition of this iconic Burgundian variety, grown in an ideal coastal terroir and crafted for a balance of richness, freshness and finesse.

VINEYARDS

The 2023 Chardonnay comes from Jack Ranch Vineyard in the ultra-coastal Edna Valley AVA of southern San Luis Obispo County. Recognized as one of California's premier Chardonnay regions, Edna Valley is located just five miles from the Pacific Ocean, which provides the daily cooling required for world-class Chardonnay. The Opolo winemaking team prizes Jack Ranch Vineyard for its mature 20-year-old Chardonnay vines as well as its fractured sea bed soils. The vineyard is located in the western valley—a particularly cool location that is bisected by a low-lying stream. These conditions produce a Chardonnay with vibrant acidity, classic Chardonnay fullness and a core of clean fruit flavors.

WINEMAKING

The fruit was harvested on October 17 after a phenomenal growing season that produced long high time and fine acidity. After destemming and gentle pressing, the fruit was fermented in a combination of French oak barrels (90%) and stainless steel tanks (10%). The barrel-fermented portion set the tone with texture and complexity, while the stainless steel portion was cold fermented at 50 degrees over an extended period of 20 days to capture an abundance of pure aromas. Bâttonage, or lees stirring, was performed on the barrel-fermented lot for several months to elevate the sense of palate creaminess. The final blend was assembled in April, then wholly returned to French oak barrels (70% new) for the duration of aging.

WINEMAKERS' TASTING NOTES

The 2023 Chardonnay 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 creme brûlée notes linger on the finish.

Composition

100% Chardonnay

Appellation

Edna Valley

Aging

8 months in French oak barrels (70% new)

Analysis

TA 46 g/L pH 3.66 Alcohol 14.0% Cases Produced 1,161