Opolo

NV SPARKLING

CENTRAL COAST, CA

Opolo's Sparkling is our lively expression of this celebratory style, crafted from French Colombard and produced in the Méthode Charmat to capture a balance of bright fruit, refined bubbles, and refreshing elegance.variety, grown in an ideal coastal terroir and crafted for a balance of richness, freshness and finesse.

VINEYARDS

The fruit for our sparkling is grown in the fertile San Joaquin Valley with traditional 10 foot spacing in the vineyards. The soil composition the vineyards consists of rich loam with alluvial deposits from granite sources which aids in drainage. French Colombard is the second most widely planted wine grape in California; it is known for its ability to retain its natural acidity and give balance to cuvées.

WINEMAKING

Composed entirely of French Colombard, an offspring of Chenin Blanc, our sparkling is produced in the Méthod Charmat technique, in which a cold secondary fermentation occurs in stainless tanks and then is bottled under pressure.

WINEMAKERS' TASTING NOTES

The Opolo Sparkling Wine is our lively expression of this celebratory style, crafted from French Colombard and produced in the Méthode Charmat to showcase a balance of bright fruit, refined bubbles, and refreshing elegance. On the palate, vibrant notes of crisp green apple, ripe peach, and hints of pear are complemented by subtle floral undertones, making it both effortlessly drinkable and delightfully sophisticated—perfect for sunny afternoons or your most memorable celebrations

Composition	100% French Colombard
Appellation	Central Coast, California
Anaylsis	**TA** 42 g/L **Alcohol** 11.0% **Cases Produced** 5,500