



Opolo

2017 MONTAGNA-MARE
PASO ROBLES, CALIFORNIA

Opolo Vineyards has a long established reputation of growing and producing award winning wines in Paso Robles, California. With nearly 300 acres of vines on the east and west side of Paso Robles, Opolo Vineyards is privy to a wide range in climate, soil and growing potential—allowing an extensive range of varietals to flourish. This variety combined with the passion behind the brand has made Opolo a favorite of wine enthusiasts everywhere.

VINEYARD

The grapes are sourced from our estate vineyards in Paso Robles. Cooling breezes from the nearby Pacific Ocean contribute foggy mornings and lower summer temperatures which produces exceptional, expressive fruit.

WINEMAKING

The grapes are handpicked at night to ensure that the fruit arrives at the winery very cold. The grapes are delicately destemmed and crushed ever so slightly into both closed top stainless steel fermentation vessels as well as small open top fermenters. After 20 days of fermentation the wine is gently pressed, settled and racked to barrel for 10 + months

WINEMAKER NOTES

In our efforts to always push the envelope we present our Montagna-Mare Italian blend of Sangiovese and Barbera. We begin with the rich and earthy flavors of Sangiovese and tame them with the bright and lively flavors of Barbera. Begins with deep aromas of dark cherry and charred cedar followed by black plum poached with tea leaves. A true delight.
Drink now. Pair with Thai pork spare ribs.

WINE INFORMATION

COMPOSITION: 50% Barbara, 50% Sangiovese

APPELLATION: Paso Robles, California

ALCOHOL: 14.4%

CASE PRODUCTION: 2,100