



Gold Plus!

# OPOLO VINEYARDS 2011 MONTAGNA-MARE

Paso Robles – California Central Coast



The well-established Opolo Vineyards Winery is definitely making the most of its newly designated Paso Robles Willow Creek District AVA with award-winning wines.

The overriding facet of the operation is the successful long-term (20 years and counting) partnership between Rick Quinn and Dave Nichols. The fact that Opolo Vineyards is a partnership rather than a corporation is somewhat of a rarity in the California wine industry. It is also a marvelous example of a hobby for two men that turned into a successful business. Opolo Vineyards has garnered numerous excellent scores and medals in competitions, as well as comments on the excellence of its wines by various industry periodicals. The winery has also developed a devoted consumer following.

Part of Opolo Vineyards' continuing success is the fact that both of its co-owners, Quinn and Nichols are winemakers. As Opolo Vineyards continued to grow and prosper Chris Rougeot was brought in to help with the day-to-day winemaking chores. Rougeot was a graduate of Cal Poly at San Luis Obispo with a degree in Microbiology. Prior to Opolo Vineyards, Rougeot was formerly associated with Four Vines Winery and EOS Estate Winery, both staples of the Paso Robles wine industry. While he is the actual winemaker for Opolo Vineyards all decisions on final blends are a result of the mutual agreement with Rougeot and Co-Owners Quinn and Nichols.

## Accolades and Tasting Notes

### Gold Medal — San Francisco Chronicle Wine Competition

The fruit for the 2011 Montagna-Mare were sourced from Opolo's Estate vineyards in Paso Robles. Cooling breezes from the nearby Pacific Ocean contribute to the foggy mornings and lower summer temperatures, which in turn helps to produce exceptional, expressive fruit. This winemaker's blend of 56% Sangiovese and 44% Barbera is a true Italian-style wine. Aromas of red plum, cinnamon, and allspice lead to rich flavors of chocolate, tobacco and a delightfully long and fruit forward finish. Excellent accompaniment to any spicy dish. Aged 19 months in oak. Enjoy now until 2023.



**YOU SAVE**  
**21% - 35% off the**  
**winery retail price!**

### Gold Medal Membership Rewards Pricing:\*

Membership Level	Retail Price at Winery	Number of Bottles Ordered:		
		2+	6+	12+
2-Btl. Members:	\$28.00	\$22.00	\$20.33	\$19.50
4-Btl. Members:		\$22.00	\$19.50	\$18.25

\*Effective per bottle prices after **Membership Rewards** discount is applied at checkout. Shipping and tax (if applicable) not included in above prices. **Membership Rewards** does not apply to Sale or Specials Wines.