



Wonderful World of Wine

February 2026  
The WineSellar Club

**2022 Opolo, Grand Rouge Red, Estate**

Growing Region.....	Paso Robles, California
Varietal Composition.....	53% Grenache, 27% Counoise, 20% Syrah
Fermentation.....	15 Months French & American Oak
Alcohol Content.....	14.4%
Suggested Retail.....	<del>\$32.00</del>
<b>WineSellar Club Price.....</b>	<b>\$22.49</b>

**Broad Strokes: 90 Points Cellar Tracker**

*From the Winery:* Opolo wines are grown predominantly in estate vineyards owned by proprietors Rick Quinn and David Nichols—most notably at our winery’s home property in the Willow Creek District. Here, our two contiguous estate vineyards speak to both the heritage and future of Opolo. Quinn West is the original estate vineyard that dates back to the late 1990s, while To the Moon is a newer planting that promises continued elevation of our Rhône and Bordeaux varieties.

Opolo has become a cornerstone of the Paso Robles experience, producing widely acclaimed estate wines and gaining renowned for its warm hospitality and legendary wine club. Opolo today makes an array of wines, including the iconic Mountain Zinfandel as well as limited release wines and vineyard designates.

**Appearance:**

Good looking package, with the black label and gold “Opolo”. They have a nice blurb on the back label about the wine, which I think is a nice touch. The wine has a garnet ruby coloring, going clear to the edge of the glass.

**Nose:**

Strawberry, fresh and stewed ones, with a dash of fresh cherry, black pepper, black olive, vanilla and molasses. Wood notes are gentle but present, also look for spices like cinnamon and nutmeg.

**Texture:**

The wine is almost Pinot Noir like in texture, that being weighty without being heavy, silken, smooth, long in the palate. There is a touch of dairy cream, making this wine feel seamless in the palate. Excellent finishing acids.

**Flavor:**

Strawberry fruits (both stewed and fresh) come across beautifully on the first palate impression. Look for other descriptors from the nose to include cherries (and cherry juice and cinnamon/nutmeg. Root beer, vanilla and chocolate nibs, balsamic, molasses, roasted nuts and white and black pepper. Amazing!

**Serving Suggestions:**

Drinking wonderfully today, I suggest roast pork dishes with a cherry sauce.

