

REGION/VINTAGE NOTES

Sourced from our Maddalena and Stefano Vineyards in Paso Robles' El Pomar District, the 2023 Opaque Malbec reflects the region's signature climate of warm days and cooling Templeton Gap breezes, ideal for developing balanced, expressive red varietals. Planted on steep hillsides of Linne-Calodo calcareous soils formed from ancient seabeds, the vines yield concentrated fruit with a distinctive mineral edge. The 2023 growing season was notably balanced, allowing for steady ripening and excellent flavor development, resulting in full phenolic maturity with rich dark fruit and refined structure. Harvest began in late September, with both vineyard blocks picked in close succession to capture optimal ripeness while preserving freshness and natural acidity.

WINEMAKER/TASTING NOTES

Aged in a combination of 70% new French oak and 30% new American oak following stainless steel fermentation, the 2023 Malbec delivers both richness and refinement. The nose is expressive, offering floral notes of violet alongside ripe berry aromas. On the palate, layers of blueberry and dark plum are complemented by subtle red fruit accents, with undertones of vanilla, spice, and a hint of minerality adding depth. The wine shows vibrant acidity and a polished texture, with a supple mid-palate, fine-grained tannins, and a smooth, persistent finish.

SUSTAINABILITY

Sustainability is a top priority at Opaque Wines. Our Paso Robles vineyards are certified sustainable by the rigorous California Sustainable Wine Alliance (CSWA). At our Paso Robles winery, solar panels provide 100% of the needed electricity, and wastewater is effectively reclaimed and recycled for additional use.



TECHNICAL INFORMATION

Appellation

Paso Robles

AVA

El Pomar District

Oak

70% New French Barrels and
30% New American Barrels

Aging

18 Months

Varietal Breakdown

100% Malbec

Vineyards

Maddalena ●
Stefano ●

Alcohol

14.5%

pH

3.89

PASO ROBLES AVA

