

2018 TANNAT "TITAN"

PASO ROBLES CALIFORNIA

TASTING NOTES

This 100% Tannat grown in Paso Robles is a varietal that has a fast-growing fan base due to its full-bodied and flavorful profile. Intense and dark in nature, our Tannat has distinctive aromas of blueberry and plum, coupled with the tell-tale flintiness which distinguishes it from our other wines. Remarkably deep and attractive flavors of cassis and leather join with ripe plum to greet your palate as an ethereal earthiness lingers on the finish. Enjoy with any red meat, a fireplace, and good company.

ACCOLADES 91 Wine Enthusiast 90 Vinous

WINEMAKER Rich Hartenberger

VARIETAL COMPOSITION 100% Tannat

COOPERAGE 100% neutral French oak

BARREL AGING 26 Months

pH /TA 3.55/0.67

RESIDUAL SUGAR 0.08%

ABV 15.9 %

PRODUCTION 200 cases

VINTAGE NOTES

The 2018 vintage saw an almost ideal balance of vine health and stress, as is often the case with the first dry year after a very wet one. The rain came late, delaying the onset of budbreak and the beginning of the growing season. The cool weather continued most of the year, punctuated by a six-week heat wave in July and early August. Temperatures moderated before picking began and harvest proceeded under slightly cooler than normal conditions, producing fruit with intense flavors and balanced acidity.



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