



MIDNIGHT

C E L L A R S

2018

VIN CELESTE RESERVE RED

PASO ROBLES
CALIFORNIA

TASTING NOTES

An incredibly elegant and complex co-fermented field blend of Grenache, Syrah, and Viognier. The process of creating this wine is as "old school" as it gets, all the fruit is harvested together when the aggregate chemistry is appropriate. A bit of a departure from the "muscle wine" that dominates Paso Robles. A beautiful dark rose color with the aromatics of vanilla bean, rose petals and red raspberry. The welcoming flavors of strawberry, bramble, almond and minerals are well integrated.

ACCOLADES

91  WINEENTHUSIAST
MAGAZINE

WINEMAKER

Rich Hartenberger

VARIETAL COMPOSITION

Field blend of Syrah, Grenache, and Viognier

COOPERAGE

100% French oak, 50% new French oak

BARREL AGING

30 months

pH/TA

3.69/0.05

RESIDUAL SUGAR

0.1%

ABV

15.4%

PRODUCTION

73 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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