



# MIDNIGHT

C E L L A R S

## 2019 GEMINI RESERVE

PASO ROBLES  
CALIFORNIA

### TASTING NOTES

The color is an impossibly dark red with violet accents. The nose is full of oak, spice, plum, blackberry, and soft leather. The mouthfeel is gigantic and inspires flavors of spiced blackberry jam, with bacon undertones. The amazing array of floral and earth flow into an incredibly long finish.

<b>ACCOLADE</b>	93 Wine Enthusiast
<b>WINEMAKER</b>	Rich Hartenberger
<b>VARIETAL COMPOSITION</b>	35% Merlot, 33% Tannat 32% Malbec
<b>COOPERAGE</b>	70% neutral French oak 30% new French oak
<b>AGING</b>	28 months
<b>pH/TA</b>	3.44 / 0.62 g/L
<b>RESIDUAL SUGAR</b>	0.06 %
<b>ABV</b>	14.7%
<b>PRODUCTION</b>	148 cases

### VINTAGE NOTES

One of the rare vintages where the weather cooperated and we were able to harvest all of the fruit when we wanted to instead of being pressured by impending adverse weather. Tremendous wine quality across all of the wines with very few problematic fermentations. Chemistry (pH, TA, sugars) were consistently in the proper ranges and the resulting wines are very ageable with excellent tannin structure.

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