



MIDNIGHT

C E L L A R S

2020 GEMINI RESERVE

PASO ROBLES
CALIFORNIA

TASTING NOTES

Midnight began our Gemini blend in 2001. It was designed to be a reserve "off the beaten track" wine. Much like people born under the Gemini sign, it is a non-traditional, free spirited blend with little rules or regulations. The blend changes each year with the target being a ripe, rich, hearty and complex wine with interesting flavors and ageable tannin structure. We use the biggest and ripest wines to create this exotic blend. Dark fruit, spice, and earthy notes are the calling cards for this wine. Tremendous food wine and won't shy away from hearty fare. Drink now through 2030.

ACCOLADE	91 Wine Enthusiast
WINEMAKER	Rich Hartenberger
VARIETAL COMPOSITION	25% Zinfandel, 25% Petite Sirah, 25% Malbec 25% Merlot
COOPERAGE	66% neutral French oak 34% new French oak
AGING	36 months
pH/TA	3.58 / 0.72 g/L
RESIDUAL SUGAR	0.2 %
ABV	14.5%
PRODUCTION	149 cases

VINTAGE NOTES

Despite receiving not quite average rainfall this winter, some of the later rains and the cool spring buoyed an early burst of growth on the vines. Even with the record-breaking heat as we entered harvest, our vineyard received little supplemental irrigation throughout the summer as our vine canopies matured and slowed without intervention. Harvest 2020 was a bit of a sprint. Starting a tad earlier and ending in early November, this vintage was one for the books which resulted with wines complex in both composition and flavor.

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