

2020 SANGIOVESE STARLIGHT

PASO ROBLES CALIFORNIA

TASTING NOTES

Beautiful dusky orange-red in color. The nose exudes dried rose petal, fig, montmorency cherry and graphite. On the palate bright cherry, pluot, leather, dried herbs and warm vanilla all mingle in harmonious balance. The full mouthfeel and traditional varietal flavors of red raspberry and spice are framed nicely with firm acidity. Serve by itself or with Italian fare and/or beef dishes. Drink now through 2030.

ACCOLADE 93 Wine Enthusiast

WINEMAKER Rich Hartenberger

VARIETAL COMPOSITION 100% Sangiovese

COOPERAGE 100% neutral French oak

AGING 26 months

pH/TA 3.47 / 5.2 g/L

RESIDUAL SUGAR 0.2 g/L

ABV 14.8%

PRODUCTION 50 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



2925 Anderson Road, Paso Robles, CA 93446 805.239.8904 | www.midnightcellars.com | info@midnightcellars.com