

Midnight Cellars

2016 MARE NECTARIS

Paso Robles
California

WINEMAKER

Rich Hartenberger

VARIETAL COMPOSITION

38% Cabernet Sauvignon, 38% Merlot
10% Petit Verdot, 10% Malbec
4% Cabernet Franc

COOPERAGE

40% new French oak
60% Neutral

BARREL AGING

30 months

pH / TA

3.46 / 0.656 g/L

RS

0.04%

ABV

15.4%

PRODUCTION

150 cases



91 points  WINE ENTHUSIAST
MAGAZINE

VINTAGE NOTES

The 2016 vintage started off with respectable weather through bloom and set. Our first bit of 100-degree weather came during the sizing phase which effected berry growth on many of our varietals. In September, the ripening was lengthened with the hot and cool temperature swings. Overall, winemakers are optimistic about the yields, with no significant factors like freezes or prolonged heat spikes affecting the crop.

TASTING NOTES

Dark chocolate, black currant and minerality on the nose. Cranberry and raspberry greet the palate, leading to black pepper, boysenberry, plum and a hint of toffee through the finish. Full-bodied with excellent tannins.

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