THE FORME STATES

2021 CABERNET SAUVIGNON NEBULA

PASO ROBLES CALIFORNIA

TASTING NOTES

In the glass, a deep garnet hue hints at the richness to come. The nose unfolds with layers of cassis, blackberry jam, and boysenberry, lifted by exotic notes of Tahitian vanilla, cardamom, and a subtle touch of menthol. On the palate, the wine is plush and velvety, delivering concentrated flavors of dark cherry and ripe mulberry, framed by smooth tannins and a structure that promises graceful aging. A whisper of spice and earthiness lingers on the finish, adding complexity and depth. This bold yet elegant Cabernet is a natural match for filet mignon, grilled meats, or a fireside conversation - drink now or cellar through 2040.

WINEMAKER	Rich Hartenberger
VARIETAL COMPOSITION	90% Cabernet Sauvignon 10% Merlot
COOPERAGE	70% Neutral French Oak, 30% New French Oak
AGING	26 months
PH/TA	3.54 / 6.25 g/L
RESIDUAL SUGAR	0.9 %
ABV	15.1%
PRODUCTION	780 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 2021 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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