



MIDNIGHT
CELLARS

2022
**GRENACHE
BLANC**
“ANDROMEDA”

PASO ROBLES
CALIFORNIA

TASTING NOTES

This wine is pale lemon in color. This wine has delicate flavors of pear, fuji apple, apricot, lemon verbena, white floral. Minerality on the palate with bright citrus and crisp notes of Asian pear, pink lady apple are accompanied by apple blossom. Best poured with good friends on a beautiful day. Drink now.

WINEMAKER	Rich Hartenberger
VARIETAL COMPOSITION	100% Grenache Blanc
COOPERAGE	100% neutral French oak
AGING	6 months
pH/TA	3.32/6.0
RESIDUAL SUGAR	1.5 g/L
ABV	12.9%
PRODUCTION	220 cases



VINTAGE NOTES

There were many struggles that the Midnight Cellars estate vineyards faced in the 2022 growing season. Following California climate trends, there was a continuous water shortage throughout the year. To stress vines further during harvest, there was a twelve day heat spell at the end of August and beginning of September. This caused our winery team to work at an exceedingly rushed pace. High heat was followed by an unusual rain storm in mid-September. With the entire region facing the irregular fluctuation in climate, finding labor for picking was scarce. We were lucky to bring in the majority of our crop before the heat and rain over influenced the quality. We had a low yield of high-quality and exceptional fruit.

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