THE LEVEL A R S

2023 AURORA RESERVE

PASO ROBLES CALIFORNIA

TASTING NOTES

A radiant white Rhône blend, captivates with its bright straw yellow hue and enticing aromas of citrus blossom and pear. On the palate, delicate honeysuckle intertwines with crisp green apple, creating a harmonious balance of floral sweetness and refreshing tartness. This wine's vibrant acidity and lingering finish make it a perfect companion for savoring sunny afternoons and leisurely gatherings. Drink now.

WINEMAKER	Rich Hartenberger
VARIETAL COMPOSITION	38% Viognier, 37% Picpoul Blanc, 25% Grenache Blanc
COOPERAGE	100% neutral French oak
AGING	5 months
PH/TA	3.40/5.5
RESIDUAL SUGAR	0.01 g/L
ABV	13.8%
PRODUCTION	200 cases



VINTAGE NOTES

The 2023 growing season was characterized by an abundance of rainfall, which required extra efforts to promote healthy growth in the vineyards. The team's diligence in preventing mildew and carefully managing the canopy through shoot thinning and leaf pulling paid off, as they were able to bring in high-quality grapes despite the challenges. The late harvest, which extended through November, was likely influenced by the cool weather, but quick action ensured that the fruit was preserved before quality was impacted.

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