



**MIDNIGHT**  
CELLARS

# 2024 ESTATE CHARDONNAY

WILLOW CREEK  
DISTRICT  
PASO ROBLES  
CALIFORNIA

## TASTING NOTES

Radiant in the glass with a honeyed, white-gold hue, this Chardonnay opens with an inviting bouquet of sun-kissed pear and delicate apple blossom. On the palate, vibrant flavors of honey-crisp apple and silky lemon meringue glide effortlessly, wrapped in a soft embrace of vanilla. The texture is elegant and supple, a brightness that carries it through a lingering, graceful finish.

Pair with baked brie topped with apricot preserves, poached pears, or even a southern-style banana pudding for a decadent twist - this wine is as versatile as it is charming. A beautiful expression of the vintage, and a perfect companion to golden afternoons and candlelit evenings alike.

WINEMAKER	Rich Hartenberger
VARIETAL COMPOSITION	100% Chardonnay
COOPERAGE	70% neutral French oak, 30% new French oak
AGING	6 months
pH/TA	3.35/5.55
RESIDUAL SUGAR	3.0 g/L
ABV	14.9%
PRODUCTION	330 cases

## VINTAGE NOTES

2024 was a challenging season for growers and producers across all of Paso Robles, and Midnight Cellars was no exception. Luckily, our team is resilient. With unreliable weather came a delay in vine growth, cluster development, and berry maturity. The cooler than average spring temperatures were followed by a warmer summer that lasted into fall. These combined anomalies resulted in fickle yields. Harvest itself began roughly two weeks later than what we typically see. While the amounts we brought in were lower, the quality was high. This resulted in a vintage showing concentrated color, structure, and flavor we can all be confident in and proud of.



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