

Midnight Cellars Winery

2016 GEMINI RESERVE



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.

WINEMAKER'S NOTES

On the nose hints of oaky vanilla, baking spices and a hint of clove entice. The palate shows fresh blueberries and raspberry tart with a savory note hiding crisped prosciutto and full-bodied earth tones on the finish.

VARIETAL COMPOSITION

25% Syrah
25% Malbec
25% Merlot
25% Zinfandel

TECHNICAL NOTES

Alcohol 15.4%
Residual Sugar 0.06%
Titratable Acidity 0.590
pH 3.46

AVA

Paso Robles, CA

CASE PRODUCTION

100

SOIL COMPOSITION

Limestone & Shale