Midnight Cellars





2016 SYRAH NOCTURNE

Paso Robles California

WINEMAKER Rich Hartenberger

VARIETAL COMPOSITION 90% Syrah 10% Tannat

> COOPERAGE 15% new French oak 85% neutral oak

> > BARREL AGING 30 months

> > **pH / TA** 3.75 / 0.640 g/L

> > > **RS** 0.01%

> > > **ABV** 14.8%

PRODUCTION 150 cases

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.

TASTING NOTES

The nose gives off hints of anise and mulberry. Dusty notes of chocolate and coffee precede a beautiful cacophony of blackberry, plum, peppercorn and a touch of truffle, with a light fruit preserves finish.