

Midnight Cellars

2018 GRENACHE BLANC ANDROMEDA

Paso Robles, CA

WINEMAKER

Rich Hartenberger

VARIETAL COMPOSITION

100% Grenache Blanc

COOPERAGE

15% new French oak, 85% Neutral

BARREL AGING

8 months

pH / TA

3.20 / 0.720 g/L

BRIX

23

RS

0.02%

ABV

12%

PRODUCTION

175 cases



VINTAGE NOTES

The 2018 vintage saw an almost ideal balance of vine health and stress, as is often the case with the first dry year after a very wet one. The rain came late, delaying the onset of budbreak and the beginning of the growing season. The cool weather continued most of the year, punctuated by a six-week heat wave in July and early August. Temperatures moderated before picking began and harvest proceeded under slightly cooler than normal conditions, producing fruit with intense flavors and balanced acidity.

TASTING NOTES

Crisp, fresh nose with bright citrus and inviting tropical notes. On the palate, lemon zest layers among ripe Anjou pears and grapefruit frame a refreshing finish.



2925 Anderson Road, Paso Robles, CA 93446

(805) 239 - 8904 | www.midnightcellars.com | info@midnightcellars.com