



# MIDNIGHT

C E L L A R S

2018

## GEMINI RESERVE

PASO ROBLES  
CALIFORNIA

### TASTING NOTES

An amazingly complex wine with a strikingly dark, almost black color painting the glass while swirling. The aromas are strong with dark fruit, leather, earth, and spice. The mouth-feel is gigantic with extracted flavors of ripe black cherry, plum, and anise. The incredibly long finish lingers with cassis and leather. A very big-structured wine that can age for 10 years if you can wait that long! Enjoy with lamb, wild game, and spicy Italian.

<b>ACCOLADES</b>	92 Vinous
<b>WINEMAKER</b>	Rich Hartenberger
<b>VARIETAL COMPOSITION</b>	25% Estate Zinfandel, 25% Estate Merlot, 25% Petite Sirah, 25% Tannat
<b>COOPERAGE</b>	100% French oak, 50% new French oak
<b>BARREL AGING</b>	30 months
<b>pH / TA</b>	3.67/0.62
<b>RESIDUAL SUGAR</b>	0.08%
<b>ABV</b>	15.4%
<b>PRODUCTION</b>	99 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.



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