



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.

WINEMAKER

Rich Hartenberger

VARIETAL COMPOSITION

25% Estate Zinfandel,
25% Estate Merlot, 25% Petite Sirah,
25% Tannat

COOPERAGE

100% French oak, 50% new French oak

BARREL AGING

30 months

pH / TA

3.67/0.62

RESIDUAL SUGAR

0.08%

ABV

15.4%

PRODUCTION

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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ROOTED IN PASO ROBLES SINCE 1995