



MIDNIGHT

C E L L A R S

2018

GRENACHE

"MOONBEAM"

PASO ROBLES
CALIFORNIA

TASTING NOTES

A lighter-styled, easy-drinking, fruit-driven wine with delicate flavors of strawberry, cherry, and bramble that finishes with surprisingly structured acidity. This lovely Rhone varietal has found a new home in Paso Robles as our soil composition, being predominately calcareous limestone, is similar to the Rhone Valley of France. The limestone helps bring out a chalky minerality in the wine .

ACCOLADES	91 Wine Enthusiast 89 W&S Magazine
WINEMAKER	Rich Hartenberger
VARIETAL COMPOSITION	100% Grenache
COOPERAGE	French oak 10% new
BARREL AGING	30 months
pH /TA	3.66/0.60
RESIDUAL SUGAR	0.09%
ABV	15.1%
PRODUCTION	100 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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