



MIDNIGHT
CELLARS

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 a 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.

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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ROOTED IN PASO ROBLES SINCE 1995