THE FORME STATE

2019 MALBEC SOLSTICE

PASO ROBLES CALIFORNIA

TASTING NOTES

The color is a striking deep purple. With complex aromas of ripe dark fruit, candied plum, worn leather, and fresh marjoram. Flavors of leather, spice, fresh herbs, and cedar mingle playfully on the palate. Drink now through 2032.

ACCOLADE	91 Wine Enthusiast
WINEMAKER	Rich Hartenberger
VARIETAL COMPOSITION	100% Malbec
COOPERAGE	75% neutral French oak 25% new French oak
AGING	28 months
PH/TA	3.67 / 0.52 g/L
RESIDUAL SUGAR	0.03%
ABV	14.4%
PRODUCTION	300 cases

VINTAGE NOTES

One of the rare vintages where the weather cooperated and we were able to harvest all of the fruit when we wanted to instead of being pressured by impending adverse weather. Tremendous wine quality across all of the wines with very few problematic fermentations. Chemistry (pH, TA, sugars) were consistently in the proper ranges and the resulting wines are very ageable with excellent tannin structure.

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