



MIDNIGHT

C E L L A R S

2019 ZENITH CUVÉE

PASO ROBLES
CALIFORNIA

TASTING NOTES

This wine is vibrant ruby in color. On the nose are beautiful notes of cassis, black plum layered with toffee, sandalwood, and graphite. The palate is vine ripe blackberry with a chalky limestone minerality. Warming vanilla and nutmeg on the mid-palate and chocolate on the finish. Pair with prime rib roast or beef wellington. Drink now through 2035.

ACCOLADE	92 Wine Enthusiast
WINEMAKER	Rich Hartenberger
VARIETAL COMPOSITION	50% Cabernet Sauvignon, 24% Merlot, 13% Petit Verdot, 13% Malbec
COOPERAGE	85% neutral French oak 15% new French oak
AGING	30 months
pH/TA	3.38/ 0.69 g/L
RESIDUAL SUGAR	0.8 g/L
ABV	15.2%
PRODUCTION	99 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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