



2021 GRENACHE MOONBEAM

PASO ROBLES CALIFORNIA

TASTING NOTES

A captivating brick-red hue sets the stage for this vibrant and expressive Grenache. The nose bursts with fresh strawberry and cherry, accented by a touch of minerality. On the palate, bright red fruit flavors intertwine with notes of raspberry and a subtle sweet-tart character, creating a lively and engaging experience. A flinty undertone adds depth, while crisp acidity and a savory edge bring balance and structure. Silky yet energetic, this wine is perfect for pairing with roasted poultry, grilled vegetables, or charcuterie. Enjoy now through 2026 for its youthful vibrancy or cellar to let its complexities evolve.

WINEMAKER Rich Hartenberger

VARIETAL COMPOSITION 100% Grenache

COOPERAGE 80% neutral French oak

20% New French Oak

AGING 30 months

pH/TA 3.62 / 6.20 g/L

RESIDUAL SUGAR 0.6 %

ABV 15.8%

PRODUCTION 100 cases

VINTAGE NOTES

Despite receiving not quite average rainfall this winter, some of the later rains and the cool spring buoyed an early burst of growth on the vines. Even with the record-breaking heat as we entered harvest, our vineyard received little supplemental irrigation throughout the summer as our vine canopies matured and slowed without intervention. Harvest 2021 was a bit of a sprint. Starting a tad earlier and ending in early November, this vintage was one for the books which resulted with wines complex in both composition and flavor.



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