



MIDNIGHT

C E L L A R S

2022 AURORA RESERVE

PASO ROBLES
CALIFORNIA

TASTING NOTES

Beautifully subtle aromatics of D'Anjou pear and golden apple with an unctuous mouth-watering palate. Balanced acidity builds throughout and compliments the compelling notes of finger lime and pear tart. Finishes soft with honeysuckle and vanilla. This wine will pair excellently with shrimp scampi, or also enjoyed on its own. Drink now.

WINEMAKER	Rich Hartenberger
VARIETAL COMPOSITION	40% Viognier, 30%, Grenache Blanc, 20% Picpoul Blanc, 10% Roussanne
COOPERAGE	100% neutral French oak
AGING	6 months
pH/TA	3.50/6.2
RESIDUAL SUGAR	0.15 g/L
ABV	12.6%
PRODUCTION	240 cases



VINTAGE NOTES

There were many struggles that the Midnight Cellars estate vineyards faced in the 2022 growing season. Following California climate trends, there was a continuous water shortage throughout the year. To stress vines further during harvest, there was a twelve day heat spell at the end of August and beginning of September. This caused our winery team to work at an exceedingly rushed pace. High heat was followed by an unusual rain storm in mid-September. With the entire region facing the irregular fluctuation in climate, finding labor for picking was scarce. We were lucky to bring in the majority of our crop before the heat and rain over influenced the quality. We had a low yield of high-quality and exceptional fruit.

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ROOTED IN PASO ROBLES SINCE 1995