



MIDNIGHT CELLARS

2022 ESTATE CHARDONNAY

WILLOW CREEK
DISTRICT
PASO ROBLES
CALIFORNIA

TASTING NOTES

This wine is medium straw in color. Aromas of crushed granite, orange blossom honey, concorde pear and fresh pastry. Flavors of Braeburn apple, soft caramel and honeycomb are balanced with yuzu-like acidity. Pairs excellently with butter poached halibut or potato & leek soup. Drink now.

WINEMAKER	Rich Hartenberger
VARIETAL COMPOSITION	100% Chardonnay
COOPERAGE	100% neutral French oak
AGING	7 months
pH/TA	3.3/4.9
RESIDUAL SUGAR	8.63 g/L
ABV	14.5%
PRODUCTION	630 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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