



MIDNIGHT

C E L L A R S

2020 MARE NECTARIS RESERVE

PASO ROBLES
CALIFORNIA

TASTING NOTES

Midnight began the Mare Nectaris blend in 1997 as a Paso Robles Bordeaux style wine. Latin for Sea of Nectar, it is a crater on the moon near the Sea of Tranquility. It always contains all 5 of the common Bordeaux blenders and gets the finest oak treatment. It is an elegant expression of just how good these varietals can be grown in Paso Robles. Beautifully rich and complex flavors and aromas are integrated and each glass offers a new profile and expression. Flavors of ripe red fruit, minerals and herbs make it a perfect pairing with French sauces or red meat. Drink now through 2041.

ACCOLADE	91 Wine Enthusiast
WINEMAKER	Rich Hartenberger
VARIETAL COMPOSITION	58% Cabernet Sauvignon, 21% Merlot, 11% Malbec, 8% Petit Verdot, 2% Cabernet Franc
COOPERAGE	66% Neutral French Oak 34% New French Oak
AGING	36 months
pH/TA	3.64 / 5.9 g/L
RESIDUAL SUGAR	0.5 g/L
ABV	14.9%
PRODUCTION	149 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 2020 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.

2925 Anderson Road, Paso Robles, CA 93446
805.239.8904 | www.midnightcellars.com | info@midnightcellars.com

ROOTED IN PASO ROBLES SINCE 1995