



MIDNIGHT

C E L L A R S

2020 PETIT VERDOT SYNNÖVE

PASO ROBLES
CALIFORNIA

TASTING NOTES

Deep dark and extracted color that cling to the side of the glass while swirling. The nose is full and aromas of dark fruit and earth dominate. Flavors of ripe plum, slate, and modeling clay mingle with firm tannins and creek bed minerality. Perfect to pair with wild game and osso bucco. Drink now through 2031.

ACCOLADES	92 Wine Enthusiast
WINEMAKER	Rich Hartenberger
VARIETAL COMPOSITION	100% Petit Verdot
COOPERAGE	70% Neutral French Oak, 30% New French Oak
AGING	30 months
pH/TA	3.48 / 6.6 g/L
RESIDUAL SUGAR	0.7 g/L
ABV	14.4%
PRODUCTION	150 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.

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