



MIDNIGHT CELLARS

2023 Chardonnay

Paso Robles
Willow Creek District
CALIFORNIA

TASTING NOTES

In this wine of pale dandelion hue, a delightful melody of aromas and flavors awaits. Aromas of limoncello and freshly peeled lemon. Upon the palate, indulgent flavors of lemon meringue and golden honey intertwine, leading to a finish kissed by limestone minerality, adding depth and elegance to each sip. This wine is a testament to the beauty of simplicity, offering a refreshing and invigorating experience. Drink now.

ACCOLADES	90 James Suckling
WINEMAKER	Rich Hartenberger
VARIETAL COMPOSITION	100% Chardonnay
COOPERAGE	75% neutral French oak, 25% new French oak Barrel fermentation, 25% malolactic fermentation
AGING	6 months
pH/TA	3.25/5.7
RESIDUAL SUGAR	0.6 g/L
ABV	14.9%
PRODUCTION	630 cases



VINTAGE NOTES

There were many struggles that the Midnight Cellars estate vineyards faced in the 2023 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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