

# TOCAI FRIULANO PROPRIETOR'S SPECIAL RESERVE

## MILLBROOK



2017

PROPRIETOR'S SPECIAL RESERVE

**TOCAI FRIULANO**

HUDSON RIVER REGION, ESTATE GROWN & BOTTLED

Enticing aromas of *kiwi, key lime and pear* are reflected on the palate along with notes of *citrus zest, ruby red grapefruit and melon*. The rounded acidity is complemented with a *supple, lingering* finish.

VINTAGE:	2017
HARVEST DATE:	September 29 - October 3, 2017
HARVEST BRIX:	22.8 degrees
APPELLATION:	Hudson River Region
BLENDED INFORMATION:	100% Tocai Friulano
TIME IN OAK:	Oak was not used
BOTTLING DATE:	March 2018
TOTAL PRODUCTION:	1320 cases

**2017 GROWING CONDITIONS:** Average temperatures and rainfall in Spring were followed by a cooler Summer with slightly above average rainfall. The end of August through September and October were consistently warmer and drier than normal which provided excellent ripening conditions for all of our varieties.

**WINEMAKING TECHNIQUES:** Cool fermentation and aging in stainless steel tanks were techniques utilized to preserve varietal character and freshness through the mid-palate and finish.

**SERVING SUGGESTIONS:** Asian cuisine such as sushi or chicken pad thai, antipasto, prosciutto with melon.