

PINOT NOIR

NEW YORK STATE

Taste Profile:

Deep aromas of dark berry fruits and notes of violet with concentrated flavors of black cherry, black raspberry and supple, ripe tannins that linger on the finish.

Food Pairing Ideas:
Roast poultry or duck, grilled salmon



www.MILLBROOKWINE.com



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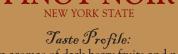
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