

COST OF PROGRAM

\$795 per person, *plus tax*

Special PSR Club pricing!
\$700 per person, plus tax

Price includes:

- All vineyard seminars
- One seat at our Tocai New Release Party
- Post-seminar lunches with wine at our Vineyard Grille
- One seat at our 27th Annual Harvest Party
- 1 case (12 bottles) of custom labeled Lollipop Hill Tocai Friulano wine after bottling in March 2018



All participants must be physically fit to provide manual labor in the vineyard. Participants must be able to lift 40 lbs.

MINIMUM PARTICIPANTS: 10
MAXIMUM PARTICIPANTS: 20

For more information or to reserve your place for this wonderfully unique opportunity please call **(845) 677-8383 ext. 17**

Millbrook Vineyards & Winery
26 Wing Road · Millbrook, NY 12545
WWW.MILLBROOKWINE.COM

Millbrook Vineyards & Winery, a 130-acre estate, is located on the east side of the Hudson River in historic Dutchess County, NY. Only 90 minutes from New York City or Albany off the Taconic State Parkway (TSP) and 5 minutes north of the village of Millbrook, we are open daily throughout the year for tours and wine tastings.



2017

MILLBROOK BOOT CAMP

From **Vine to Wine**
A Learning & Tasting Experience



First Session
begins April 8th...
Sign up Today!



WWW.MILLBROOKWINE.COM

MILLBROOK BOOT CAMP OVERVIEW

"I'd like to express once again, a big thank you to you and the rest of Millbrook staff for putting together such a wonderful program. I know it took a lot of work & planning and wanted to let you know I walked away with a new found appreciation & education for the process of growing grapes and making fine wine. Plus... your staff is made up of really nice people who are super approachable with any viticultural questions without the pretentious attitudes that some vineyard's staffs I have encountered in the past."



*Rob K. - NJ
Boot Camp
Participant*

A view of Lollipop Hill - Tocai Friulano



Millbrook Winery's Vine to Wine Boot Camp is an insider's experience for the adventurous wine lover.

The eight (8) part experiential series will focus on hands-on viticultural and winemaking subjects associated with the growing and making of Millbrook's Lollipop Hill Tocai Friulano

Each seminar will challenge participants to roll up their sleeves and plunge into winegrowing and winemaking during their visits to Millbrook Winery throughout the grape growing and winemaking season. Participants will receive lunch, including a glass of wine, after each vineyard seminar at Millbrook's Vineyard Grille. The program also includes a seat at our annual Tocai Celebration luncheon (May 20) and Harvest Party luncheon (October 14). A final closing luncheon will occur in March 2018 to celebrate the bottling of our 2017 Lollipop Tocai Friulano.

"All great wines start in the vineyard."

SCHEDULE

Each Saturday seminar, limited to a maximum of 20 students, will be taught by John Graziano, Millbrook Winery's Vice President



of Winemaking and Vineyard Management. The seminar will start with a brief overview of the specific grape growing or winemaking topic. On Vineyard Seminar dates, participants will then head out

to the vineyard to tend to their own personal vines. Each participant will be assigned eight Tocai Friulano vines in our "Lollipop Hill" vineyard block where they will provide their own manual labor to care for their vines under the watchful eye of John Graziano.

This experience gives participants the unparalleled

opportunity to work closely with Millbrook Winery's winemaker.

Having overseen every vintage since Millbrook's

inception, John Graziano is truly a master of his craft - both in the vineyard and in the winery.

Join our winemaking team this year as we work to produce our 32nd vintage!



Saturday, April 8 10 am-2 pm VINE PRUNING AND TYING

Each participant will learn the specific reasons why pruning is one of the most important viticultural aspects in grape growing. They will



learn the proper techniques for vine pruning based upon "bud mortality testing" prior to pruning. Each

participant will be expected to prune their personal vines according to procedures established by John Graziano. The remaining canes will then be carefully tied to the trellis by each participant. Pruning shears supplied by Millbrook. Lunch and a glass of wine will be served in our winery loft area after the morning of pruning.

Saturday, May 20 11am-3pm BUD BREAK & TOCAI NEW RELEASE PARTY

Each participant will visit their personal vines to see how they made it through the winter with a visual inspection of bud break. Not much else to do in the vineyard at this point but enjoy our annual Tocai New Release Luncheon which follows. Spend the afternoon enjoying a delicious Italian-themed buffet and our Tocai wines.



Saturday, June 10 11am-2 pm VERTICAL SHOOT POSITIONING

This is the first critical viticultural procedure performed in the vineyard to maximize sun



exposure to the grape vines. Shoot positioning arranges and separates all shoots vertically to limit leaf

overlap (or shading) will limit a plants ability to create maximum photosynthesis. This procedure is critical to maximize fruit ripeness – sunlight into wine! Lunch follows at the Vineyard Grille. After lunch, a full Millbrook wine portfolio tasting will commence in our Tasting Loft led by our Director of Sales, Scott Koster.

Saturday, July 8 11am-2pm LEAF PULLING

The second critical viticultural procedure is to provide direct and dappled sunlight onto the Tocai fruit to hasten ripening. Too much leaf pulling – too much direct sun exposure - will burn the fruit and create off flavors; not enough sun exposure - shaded fruit -will lead to underripe flavors. Participants will learn a balanced approach which will lead to the highest quality fruit for their Tocai wine. Lunch follows at the Vineyard Grille. Make a full day of it and stay for our evening Jazz concert starting at 5:30pm.

Saturday, Sept. 23 11am-1pm VINEYARD WALK & TASTING

Join John Graziano for a Pre-Harvest Vineyard Walk/Grape Tasting/Wine Tasting tour through our vineyards and get to know our other core varietals a little better. This is a truly unique experience allowing participants to taste the grapes right off the vine and then experience them as wine.

Saturday, Oct. 7 9am-12pm GRAPE HARVEST

Harvest cannot be exactly determined – it will depend upon the 2017 growing season - but this is always the most fun, and the most physical part of the participant's experience. Tocai fruit will be



harvested by each participant into 30lb boxes then loaded onto a trailer for

crushing at our crush pad. Each participant will be expected to pick up their baskets and dump them onto a conveyor which will lead into the grape press. We anticipate harvest on 10/7 or 10/14, so please keep these dates open if you can.

Saturday, Oct. 14 12pm-4pm HARVEST PARTY

Join us as we celebrate another successful harvest! Our Annual Harvest Party is a unique wine and food pairing event that you will not want to miss. All bootcampers will be recognized in a mini graduation ceremony during the luncheon.

Saturday, March 10, 2018

11am-2pm BOTTLING

The Tocai wine will be stainless steel fermented and cold stabilized over the winter by John Graziano and his staff. In March 2018, each participant will come and watch as their case of wine is bottled with their own custom wine label. Lunch follows to celebrate!

