**DRY RIESLING PROPRIETOR’S SPECIAL RESERVE . . . .**

**MILLBROOK**

**2017 PROPRIETOR’S SPECIAL RESERVE DRY RIESLING HUDSON RIVER REGION**

**Aromas of jasmine and honeysuckle**

with essence of ginger are followed by tropical flavors of papaya and guava.

The ripe fruit flavors are perfectly balanced with a pleasant acidity that lingers on the soft finish.

**VINTAGE:** 2017  
**HARVEST DATE:** October 20 - 25, 2017  
**HARVEST BRIX:** 21.8 degrees  
**APPELLATION:** Hudson River Region  
**BLENDING INFORMATION:** 100% Riesling  
**TIME IN OAK:** Oak was not used  
**BOTTLING DATE:** March 2018  
**TOTAL PRODUCTION:** 575 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:** Light appetizers, Thai food, Chinese food, curries, roast pork or chicken.