

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.