This wine exhibits deep aromas of dark berry fruits such as raspberry and black currant with notes of soft rose petals. Flavors of cherry and plum intertwine to create a refined flavor profile with soft tannins which linger on the smooth finish.

**PINOT NOIR**

**MILLBROOK**

2017 PINOT NOIR

NEW YORK STATE

- **Vintage:** 2017
- **Harvest Date:** Sept. 13-19, 2017
- **Harvest Brix:** 21.8 degrees
- **Appellation:** New York State
- **Blending Information:** 100% Pinot Noir
- **Time in Oak:** 9 months
- **Bottling Date:** August 2018
- **Total Production:** 1275 cases

**Growing Conditions:** Dry spring conditions with normal temperatures were followed by June rainfall that was higher than normal. July thru October were all drier than average with steady, warm temps resulting in excellent fruit maturity and a slightly earlier than normal harvest.

**Winemaking Techniques:** Made in the tradition of fine French Burgundy, including full malolactic fermentation and barrel aging in French oak.

**Serving Suggestions:** A versatile wine that will easily pair with roasted turkey, grilled salmon, pork tenderloin and goat or brie cheeses.