

# TOCAI FRIULANO PROPRIETOR'S SPECIAL RESERVE

## MILLBROOK



2018

PROPRIETOR'S SPECIAL RESERVE

**TOCAI FRIULANO**

HUDSON RIVER REGION, ESTATE GROWN & BOTTLED

Enticing aromas of *kiwi, key lime and pear* are reflected on the palate along with notes of *citrus zest, ruby red grapefruit and melon*. The rounded acidity is complemented with a *supple, lingering* finish.

VINTAGE:	2018
HARVEST DATE:	September 22 - 29, 2018
HARVEST BRIX:	20.0 degrees
APPELLATION:	Hudson River Region
BLENDING INFORMATION:	100% Tocai Friulano
TIME IN OAK:	Oak was not used
BOTTLING DATE:	March 2019
TOTAL PRODUCTION:	1585 cases

**2018 GROWING CONDITIONS:** Average temperatures and rainfall in Spring were followed by a cooler Summer with above average rainfall. An unusually cool, wet harvest season capped off the year.

**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:** Asian cuisine such as sushi or chicken pad thai, antipasto, prosciutto with melon.