**MILLBROOK**

**All-Day HUNT COUNTRY ROSÉ**

A dry rosé with fragrant aromas of strawberry, cherry and Meyer lemon with supple flavors of strawberry, watermelon, pear and cranberry that leads to the clean, crisp finish.

**Vintage:** 2018

**Harvest Date:** Sept. 26 - Oct. 9, 2018

**Harvest Brix:** 20.0 degrees

**Appellation:** New York State

**Blending Information:** 45% Chardonnay, 33% Pinot Noir, 12% Traminette, 10% Pinot Grigio

**Time in Oak:** Oak was not used

**Bottling Date:** March 2019

**Total Production:** 740 cases

**2016 Growing Conditions:** A warm, dry Spring and early summer led to excellent flowering and shoot growth. Adequate rainfall in August provided the vines with enough moisture to fully ripen all varieties through a continued warm, dry fall.

**Winemaking Techniques:** Created using the saignée method (this wine-making process involves bleeding off a portion of red wine after only a short period of contact of the juice with the grape skins). 20% of the wine was aged in neutral oak for 4 months while the rest was fermented separately in stainless steel tanks and then blended before bottling.

**Serving Suggestions:** As an aperitif or with soft shell crab, smoked salmon, ham, goat cheese, or as an ideal accompaniment to brunch or picnics.