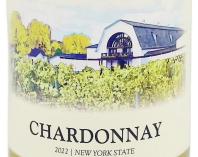


baked apple, citrus, highlight the first impressions of this wine. *Elegant* and medium body and MILLBROOK



Vibrant notes of

and spiced pear

mineral, with a

creamy textured

finish create a

Grape Varietals: Tasting Notes: 100% CHARDONNAY

2022

Harvest Date: SEPT. 16 - OCT. 1, 2022

NEW YORK STATE

CHARDONNAY

Harvest Brix: 22.0°

Malolactic Fermentation: 100%

Barrel Regimen: AGED 10 MONTHS IN 3-10 YEAR OLD FRENCH OAK

Bottling Date: AUGUST 2023

Case Production: 2000 CASES

2022 Growing Conditions: The growing season started with a cool, wet spring which gave us a slow start. The warm, dry summer with minimal rain allowed the vines to catch up eventually. Harvest started ontime at the end of September with warm, dry weather which gave us excellent quality of fruit.

Winemaking Techniques: Grapes from hand selected vineyards in the North Fork of Long Island as well as from fruit from our Estate vinevard were hand harvested, whole cluster pressed, and barrel aged.

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Food Pairing: Halibut, ceviche, Butter chicken,

multi-layered palate.

light pasta dishes.