



MILLBROOK
VINEYARDS & WINERY



Tasting Notes:

Vibrant notes of
baked apple, citrus,

and spiced pear

highlight the first

impressions of this

wine. *Elegant and*

mineral, with a

medium body and

creamy textured

finish create a

multi-layered palate.



Food Pairing:

Halibut, ceviche,

Butter chicken,

light pasta dishes.

2022

CHARDONNAY

NEW YORK STATE

Grape Varietals:
100% CHARDONNAY

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

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 vineyard were hand harvested, whole cluster pressed, and barrel aged.

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