



**MILLBROOK**  
VINEYARDS & WINERY



**Tasting Notes:**

*Elegant aromas of stone fruits and honeysuckle are complimented by round flavors that are highlighted with citrus and white peach notes. Well-integrated French oak and balanced acidity lead to a refreshingly clean finish.*



**Food Pairing:**

*Pairs well with roasted or grilled chicken, lobster, turkey, grilled salmon, or creamy pasta dishes.*

2022

**CHARDONNAY  
PROPRIETOR'S SPECIAL RESERVE**

HUDSON RIVER REGION, ESTATE BOTTLED

**Grape Varietals:**  
100% CHARDONNAY

**Harvest Date:**  
SEPTEMBER 18-29, 2022

**Harvest Brix:**  
23.0°

**Malolactic Fermentation:**  
100%

**Barrel Regimen:**  
AGED FOR 11 MONTHS IN FRENCH OAK

**Bottling Date:**  
SEPTEMBER 2023

**Case Production:**  
400 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:** Produced in the traditional Burgundian fashion including complete barrel fermentation in French oak and 100% malolactic fermentation.

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