



2021

CABERNET FRANC

NEW YORK STATE

Tasting Notes:

This food-friendly

wine exhibits

elegant flavors of red

berry fruits with hints of

violet that are enhanced

by complex aromas of

spice and plum.



Food Pairing:

Grilled venison, flank

steak, roast beef,

grilled leg of lamb.

Grape Varietals:

75% CABERNET FRANC

20% MERLOT

5% CABERNET SAUVIGNON

Harvest Date:

OCTOBER 19 -25, 2021

Harvest Brix:

21.8°

Malolactic Fermentation:

100%

Barrel Regimen:

12 MONTHS IN FRENCH OAK

Bottling Date:

NOVEMBER 2022

Case Production:

1200 CASES

2021 Growing Conditions: An average winter was followed by late March/April warming. A wetter than normal summer gave ample vine growth. The weather dried up mid-August and gave us 2 months of great weather for ripening. The season ended with a big rain coming through the very end of October, but we harvested every last grape before it hit.

Winemaking Techniques: Made in the tradition of fine French Burgundy, including full malolactic fermentation and barrel aging in French oak.

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