



WINEMAKER NOTES:

The fruit is sourced from our ripest blocks in our estate vineyard and consists of an almost equal portion of two of the three clones of Cabernet franc that we grow, 623 and 327.

Perfumed red berry fruit along with enticing cola and oak spice create this deeply aromatic Estate Cabernet Franc.

The mouthfeel is a harmonious balance of weight, acidity and fine lenthly tannins that allow for early drinking but will benefit from extended aging.



2022

CABERNET FRANC
PROPRIETOR'S SPECIAL RESERVE

HUDSON RIVER REGION, ESTATE BOTTLED

Grape Varietals:
100% CABERNET FRANC

Harvest Date:
OCTOBER 16 & 19, 2022

Harvest Brix:
22.5°

Malolactic Fermentation:
100%

Barrel Regimen:
AGED FOR 14 MONTHS IN FRENCH OAK: 20% NEW FRENCH OAK

Bottling Date:
MARCH 2024

Case Production:
150 CASES

2021 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.

Wine Background: Cabernet Franc, a relative of Cabernet Sauvignon, is a small grape with high acidity, but has a less intense profile and is typically medium to full-bodied. Although it was once used mainly as a blending grape, Cabernet Franc has become quite popular as a stand alone varietal.

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