



HUNT COUNTRY RED

NEW YORK STATE

Tasting Notes:

A dynamic blend give this wine dark fruit aromas of blackberries and plums. The flavor is rich and characterized with soft flavors of elderberry and boysenberry with hints of smoke and spice.



Food Pairing:

Enjoy with tomato-based Italian dishes, grilled pizza, beef kabobs, burgers.

Grape Varietals:

49% MERLOT, 40% CABERNET FRANC, 11% SYRAH

Harvest Date:

OCTOBER 8 - 27, 2021

Harvest Brix:

22.5° AVG.

Malolactic Fermentation:

100%

Barrel Regimen:

AGED 15 MONTHS

Bottling Date:

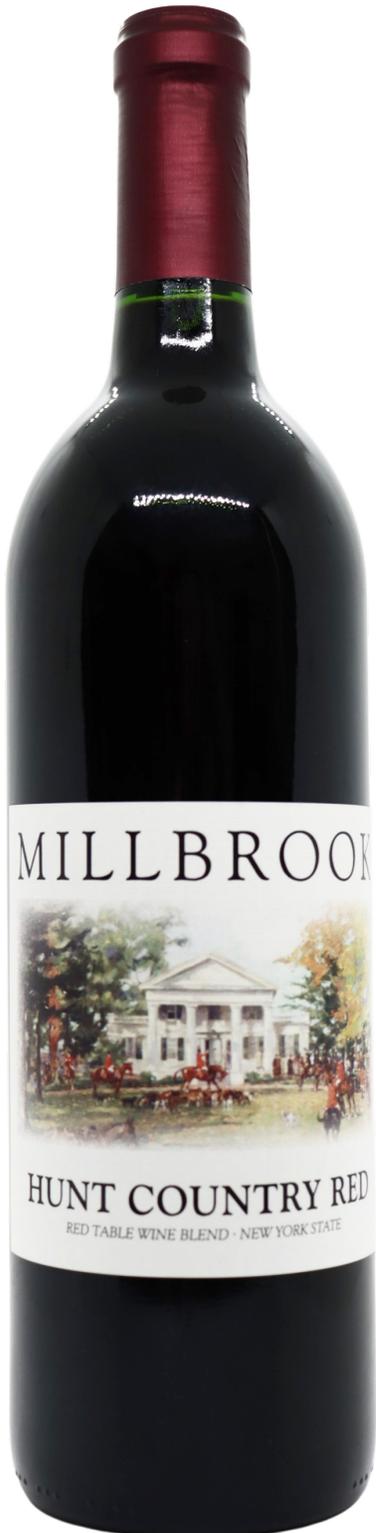
FEBRUARY 2023

Case Production:

1600 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 Notes: Fruit was vinified with pump-overs for gentle extraction of color and tannins. A two week maceration was followed by malolactic fermentation and barrel aging in French oak for 14 months.



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