



MILLBROOK
VINEYARDS & WINERY



Tasting Notes:

This enticing rosé is made using the Saignee of Pinot Noir and Cab Franc and exhibits fragrant aromas of strawberry, watermelon, and raspberry. The mouthfeel is bright, with a mineral core that has just enough weight to balance the *focused* acidity.



Food Pairing:

As an aperitif or with smoked salmon, ham, goat cheese, or as an ideal accompaniment to brunch or picnics.

2022

ALL-DAY
HUNT COUNTRY ROSÉ

NEW YORK STATE

Grape Varietals:

40% PINOT NOIR SAIGNÉE,
40% CABERNET FRANC SAIGNÉE
10% CAYUGA WHITE
10% CHENIN BLANC

Harvest Date:

SEPTEMBER 22 - OCTOBER 10, 2022

Harvest Brix:

21.0°

Malolactic Fermentation:

NONE

Barrel Regimen:

OAK WAS NOT USED

Bottling Date:

MARCH 2023

Case Production:

750 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: Created using the saignée method (this winemaking process involves bleeding off a portion of red wine after only a short period of contact of the juice with the grape skins). The varietals were fermented separately in stainless steel tanks and then blended before bottling.

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