



2022

PINOT NOIR

NEW YORK STATE

**Tasting Notes:**

This wine exhibits *bright* aromas of *strawberry*, *pomegranate* and *raspberry* with notes of *soft rose petals*. Flavors of *cherry* and *red plum* intertwine to create a *well-integrated* profile with *soft tannins* and a *smooth finish*.



**Food Pairing:**

A versatile wine that will easily pair with roasted turkey, grilled salmon, pork tenderloin and goat or brie cheeses.

**Grape Varietals:**

100% PINOT NOIR

**Harvest Date:**

SEPTEMBER 12-18, 2022

**Harvest Brix:**

22.5°

**Malolactic Fermentation:**

100%

**Barrel Regimen:**

AGED 10 MONTHS IN FRENCH OAK

**Bottling Date:**

AUGUST 2023

**Case Production:**

1100 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:** Made in the tradition of fine French Burgundy, including full malolactic fermentation and barrel aging in French oak.

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