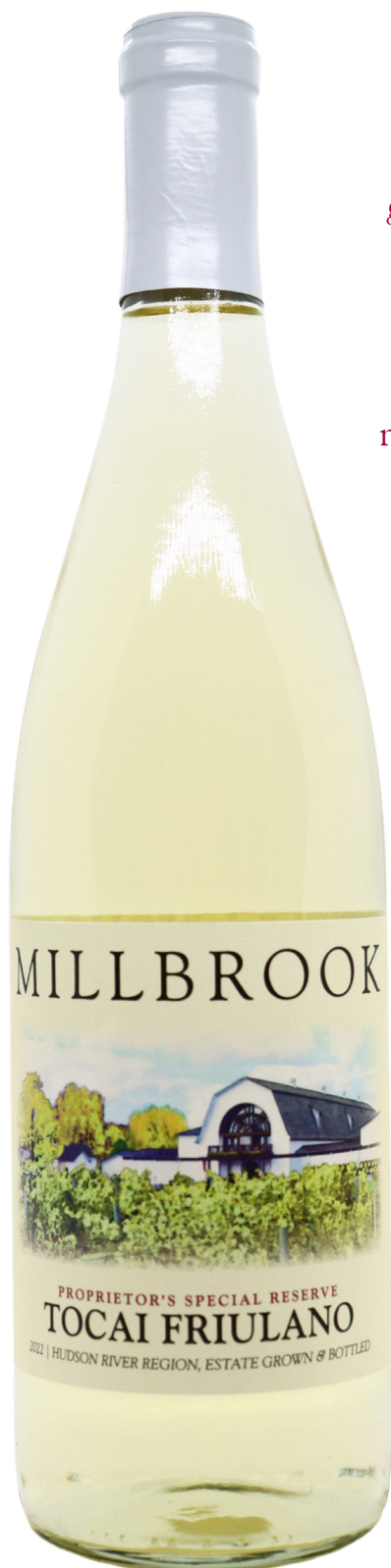




MILLBROOK
VINEYARDS & WINERY



Tasting Notes:

Enticing aromas of
*gooseberry, kiwi, and fresh
cut grass* are reflected
on the palate along with
notes of *citrus and tropical
fruits*. A backbone of
acidity is complimented
by a *juicy* mid-palate,
creating a perfectly
balanced mouthfeel.



Food Pairing:

Tocai pairs well with
Asian cuisine such as
sushi or chicken pad
thai, or antipasto,
and the classic
prosciutto
with melon.

2022

**TOCAI FRIULANO
PROPRIETOR'S SPECIAL RESERVE**

HUDSON RIVER REGION, ESTATE BOTTLED

Grape Varietals:
100% TOCAI FRIULANO

Harvest Date:
SEPTEMBER 27, 2022

Harvest Brix:
21.5°

Malolactic Fermentation:
NONE

Barrel Regimen:
OAK WAS NOT USED

Bottling Date:
MARCH 2023

Case Production:
1500 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: Cool fermentation and aging in stainless steel tanks for seven months were techniques utilized to preserve varietal character and freshness through the mid-palate and finish.

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