



**MILLBROOK**  
VINEYARDS & WINERY



**Tasting Notes:**

*Clean and bright aromatics with notes of green apple, lemon, Asian pear, and citrus blossom. The mouthfeel of this Unoaked Chardonnay displays both *weight* and *acidity*. The midpalate offers up the *juicy weight* while the wine finishes with a *crisp backbone of minerality*.*



**Food Pairing:**

*Pan-fried trout, seared scallops, Garlic shrimp with grilled vegetables.*

2022

**UNOAKED  
CHARDONNAY**

NEW YORK STATE

**Grape Varietals:**  
100% CHARDONNAY

**Harvest Date:**  
SEPTEMBER 21, 2022

**Harvest Brix:**  
21.8°

**Malolactic Fermentation:**  
NONE

**Barrel Regimen:**  
OAK WAS NOT USED

**Bottling Date:**  
FEBRUARY 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:** 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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