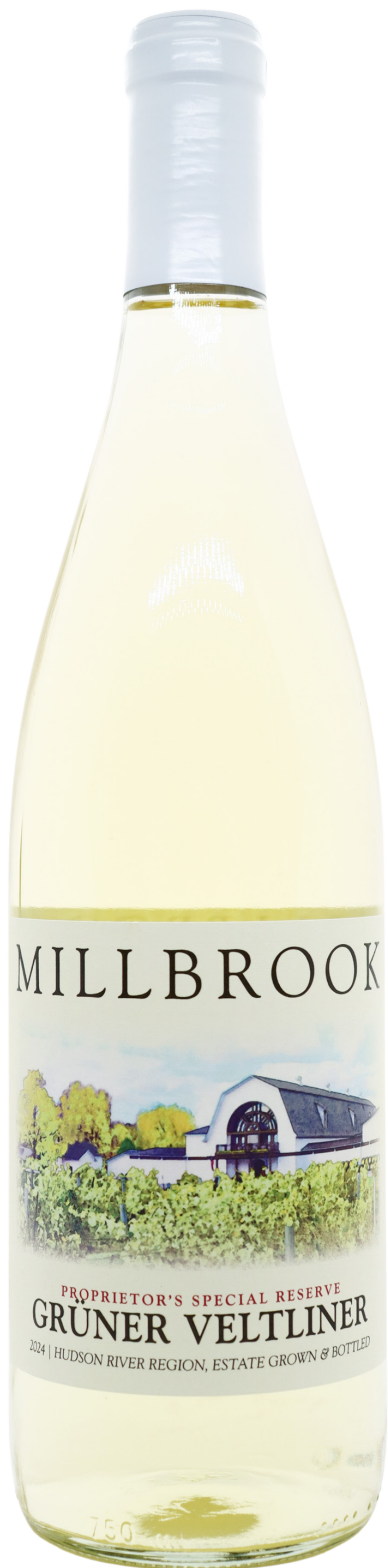




MILLBROOK

VINEYARDS & WINERY



Tasting Notes:

Our Gruner Veltliner offers a *vibrant* taste profile that presents aromas of *candied lemon, lime, and green herbs*. Racy acidity along with *grapefruit* and *citrus* flavors round out the mouthfeel and help create a very food friendly wine.



Food Pairing:

This crisp wine is a perfect palate cleanser for richly flavored foods.

Also pairs well with Weiner Schnitzel, sushi, seafood, Asian spiced foods, and vegetables including asparagus and artichokes.

2024

GRÜNER VELTLINER PROPRIETOR'S SPECIAL RESERVE

HUDSON RIVER REGION, ESTATE BOTTLED

Grape Varietals:

100% GRÜNER VELTLINER

Harvest Date:

SEPTEMBER 20, 2024

Harvest Brix:

21.6°

Malolactic Fermentation:

NONE

Barrel Regimen:

OAK WAS NOT USED

Bottling Date:

MARCH 2025

Case Production:

250 CASES

2024 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.