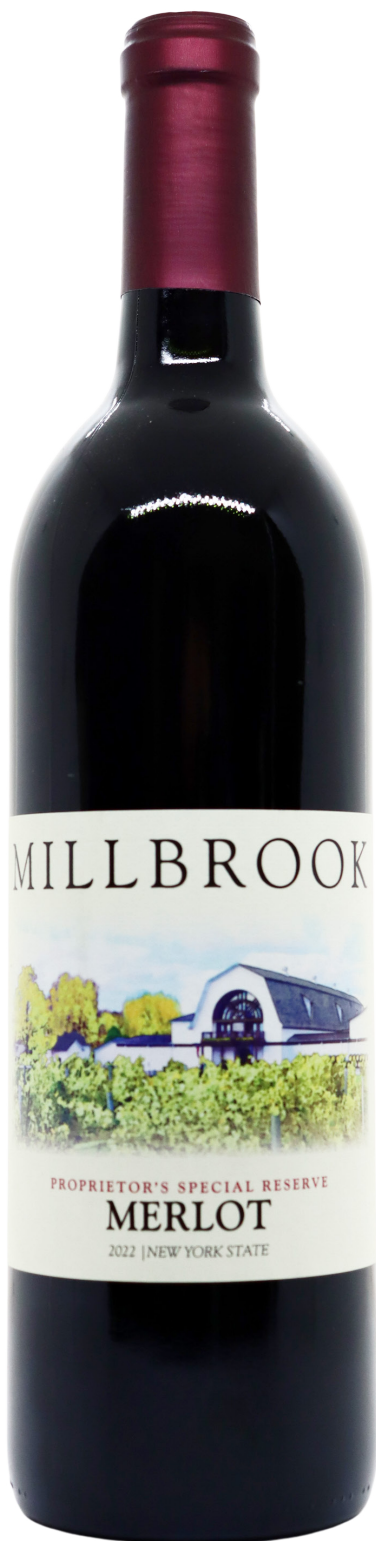




MILLBROOK
VINEYARDS & WINERY



Tasting Notes:

The wine opens up with *ripe blackberry* and *cherry* and then gives way to *oak spice, vanilla* and *chocolate* aromas.

With a *lush* midpalate and *bright* finish, our

Reserve Merlot is approachable now

but the tannins will continue to

develop and soften over the next

5-10 years.



Food Pairing:

Braised lamb shank,

Porterhouse steak,

hearty beef stew

2022

MERLOT
PROPRIETOR'S SPECIAL RESERVE

NEW YORK STATE

Grape Varietals:
100% MERLOT

Harvest Date:
OCTOBER 19, 2022

Harvest Brix:
22.5°

Malolactic Fermentation:
100%

Barrel Regimen:
AGED 15 MONTHS IN FRENCH OAK

Bottling Date:
MARCH 2024

Case Production:
100 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: Only made on vintages worthy of the reserve title. Fruit from Pellegrini Vineyards on the North Fork of Long Island was vinified with pump-overs for gentle extraction of color and tannins. A two week maceration was followed by malolactic fermentation and barrel aging in French oak for 15 months.

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