



## HUNT COUNTRY RED

NEW YORK STATE

### Tasting Notes:

*A dynamic blend give this wine dark fruit aromas of blackberries and plums. The flavor is rich and characterized with soft flavors of elderberry and boysenberry with hints of smoke and spice.*



### Food Pairing:

*Enjoy with tomato-based Italian dishes, grilled pizza, beef kabobs, burgers.*

### **Grape Varietals:**

75% MERLOT, 15% CABERNET FRANC, 10% SYRAH

### **Harvest Date:**

OCTOBER 12-24, 2023

### **Harvest Brix:**

22.0° AVG.

### **Malolactic Fermentation:**

100%

### **Barrel Regimen:**

AGED IN FRENCH OAK

### **Bottling Date:**

DECEMBER 2024

### **Case Production:**

1400 CASES

**2023 Growing Conditions:** A mild winter except for a hard frost in mid-February that killed a majority of our primary buds. This was followed by a late spring frost that damaged much of the new growth. Good weather thru the early summer helped the vines and the few grapes clusters we did have. A rainy fall dictated when the grapes could be harvested. One of the most challenging grape growing years in our history.

**Winemaking Notes:** Fruit 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 14 months.

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