



MILLBROOK
VINEYARDS & WINERY



Tasting Notes:

Bright and refreshing,
aromas of strawberry
and raspberry lead to a
crisp mineral edge that
keeps things lively.
Dry and structured
with bright acidity and
a clean, focused finish.



Food Pairing:

As an aperitif or with
smoked salmon, ham,
goat cheese, or as an
ideal accompaniment
to brunch or picnics.

2025

ALL-DAY
HUNT COUNTRY ROSÉ

NEW YORK STATE

Grape Varietals:

25% PINOT NOIR SAIGNÉE,
25% CABERNET FRANC SAIGNÉE
20% GRÜNER VELTLINER,
15% TRAMINETTE, 10% CHENIN
BLANC, 5% MUSCAT

Harvest Brix:

Average 22.0°

Malolactic Fermentation:

NONE

Vessel Used:

100% STAINLESS STEEL TANKS

Bottling Date:

FEBRUARY 2026

Case Production:

925 CASES

2025 Growing Conditions: The 2025 growing season in the Hudson Valley proved to be one for the record books. An early bud break was followed wet and cold spring that slowed growth. When the season pivoted to stretches of hot, dry weather mid-summer, the vines responded beautifully. By the time fall arrived, we were rewarded with a near-ideal harvest window. The result was a vintage with exceptional balance — fruit-forward and generous, yet with the firm backbone and bright acidity that defines the best our Hudson Valley wines.

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