



MILLBROOK
VINEYARDS & WINERY



Tasting Notes:

The 2023 New York State Merlot has aromas of *black cherry* and *plum*, as well as *earthy* aspects that will continue to develop as the wine ages. *Delicate* flavors and a soft mid palate roll into *textured* tannins and *medium* acidity.



Food Pairing:

Roast pork loin,
roast duck,
rack of lamb.

2023 MERLOT

NEW YORK STATE

Grape Varietals:
100% MERLOT

Harvest Date:
OCTOBER 12 & 24, 2022

Harvest Brix:
23.0° AVG.

Malolactic Fermentation:
100%

Barrel Regimen:
AGED 10 MONTHS

Bottling Date:
SEPTEMBER 2024

Case Production:
150 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.

Wine Background: This Merlot comes from one of our most trusted growers on the North Fork of Long Island, Pellegrini Vineyards.

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