

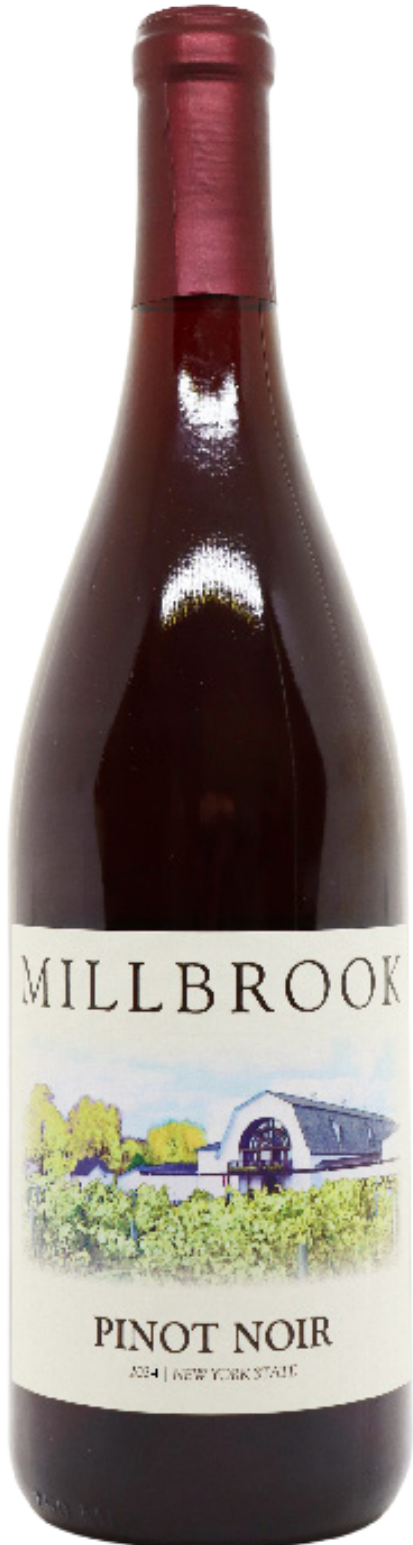


MILLBROOK
VINEYARDS & WINERY

2024

PINOT NOIR

NEW YORK STATE



Tasting Notes:

Our 2024 Pinot Noir is made from 3 different Dijon Clones from both the Hudson Valley and the North Fork of Long Island. Low alcohol, plenty of crunchy acidity, and refined tannins showcase the cool climate of New York State. Aromas of *strawberry, rhubarb, cherry*, and subtle hints of *clove and vanilla* from 10 months of aging in French oak.



Food Pairing:

A versatile wine that will easily pair with roasted turkey, grilled salmon, pork tenderloin and goat or brie cheeses.

Grape Varietals:

100% PINOT NOIR

Harvest Date:

SEPTEMBER 17-25, 2024

Harvest Brix:

23.0°

Malolactic Fermentation:

100%

Barrel Regimen:

AGED 10 MONTHS IN 100% FRENCH OAK

Bottling Date:

JULY 2025

Case Production:

1000 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: Made in the tradition of fine French Burgundy, including full malolactic fermentation and barrel aging in French oak.

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