



Tasting Notes:

Tropical aromas mixed
with *lime, wet stone*
and a hint of *fresh cut*
grass. A *juicy* midpalate,
medium acidity and
residual effervescence
on the finish, this Tocai
is incredibly refreshing.



Food Pairing:

Tocai pairs well with
Asian cuisine such as
sushi or *chicken pad*
thai, or *antipasto*, and
the classic *prosciutto*
with *melon*.

2024

**TOCAI FRIULANO
PROPRIETOR'S SPECIAL RESERVE**

HUDSON RIVER REGION, ESTATE BOTTLED

Grape Varietals:
100% TOCAI FRIULANO

Harvest Date:
SEPTEMBER 24, 2024

Harvest Brix:
23.0°

Malolactic Fermentation:
NONE

Aging Vessel:
100% STAINLESS STEEL TANKS

Bottling Date:
MARCH 2025

Case Production:
1200 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: Cool fermentation and aging in stainless steel tanks for seven months were techniques utilized to preserve varietal character and freshness through the mid-palate and finish.

WWW.MILLBROOKWINE.COM