



MILLBROOK
VINEYARDS & WINERY



Tasting Notes:

Fresh and lively on the nose, our Unoaked Chardonnay starts off with aromas of struck flint but quickly evolves into honeysuckle, poached pear, and fruit salad aromas. A warm and dry 2024 vintage is apparent in the weight of the midpalate and the lighter touch of acidity on the finish.



Food Pairing:

Pan-fried trout, seared scallops, Garlic shrimp with grilled vegetables.

2024

**UNOAKED
CHARDONNAY**

NORTH FORK OF LONG ISLAND

Grape Varietals:
100% CHARDONNAY

Harvest Date:
SEPTEMBER 17, 2024

Harvest Brix:
21.6

Malolactic Fermentation:
NONE

Aging Vessel:
100% STAINLESS STEEL TANKS

Bottling Date:
APRIL 2025

Case Production:
650 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.

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