



MILLBROOK
VINEYARDS & WINERY

2021

CABERNET FRANC
PROPRIETOR'S SPECIAL RESERVE

HUDSON RIVER REGION, ESTATE BOTTLED

Tasting Notes:

Notes of violet and dark
bramble fruits such as
blackberry and black
raspberry characterize
the rich aromas. Palate-
coating flavors of black
currant and spices with
ripe tannins carry through
to the smooth finish.



Food Pairing:

Filet mignon, pasta with
bolognese, mushroom
risotto, braised short ribs.

Grape Varietals:

100% CABERNET FRANC

Harvest Date:

OCTOBER 21, 2021

Harvest Brix:

21.0°

Malolactic Fermentation:

100%

Barrel Regimen:

AGED FOR 15 MONTHS
IN FRENCH OAK

Bottling Date:

FEBRUARY 2023

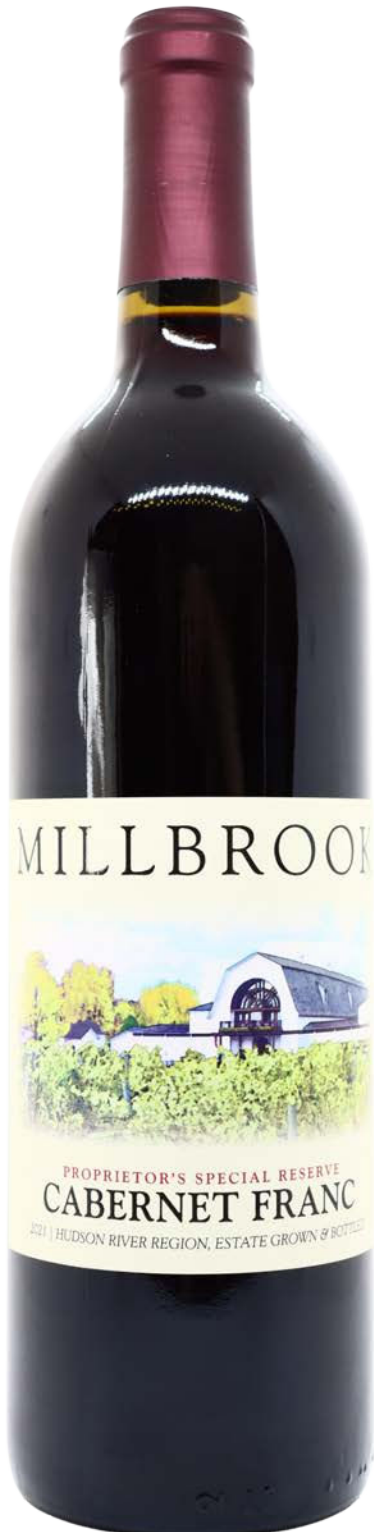
Case Production:

250 CASES

2021 Growing Conditions: An average winter was followed by late March/April warming. A wetter than normal summer gave ample vine growth. The weather dried up mid-August and gave us 2 months of great weather for ripening. The season ended with a big rain coming through the very end of October, but we harvested every last grape before it hit.

Wine Background: Cabernet Franc, a relative of Cabernet Sauvignon, is a small grape with high acidity, but has a less intense profile and is typically medium to full-bodied. Although it was once used mainly as a blending grape, Cabernet Franc has become quite popular as a stand alone varietal.

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2022

**CABERNET FRANC
PROPRIETOR'S SPECIAL RESERVE**

HUDSON RIVER REGION, ESTATE BOTTLED

WINEMAKER NOTES:

The fruit is sourced from our ripest blocks in our estate vineyard and consists of an almost equal portion of two of the three clones of Cabernet franc that we grow, 623 and 327.

Perfumed red berry fruit along with enticing cola and oak spice create this deeply aromatic Estate Cabernet Franc.

The mouthfeel is a harmonious balance of weight, acidity and fine lenthly tannins that allow for early drinking but will benefit from extended aging.



Grape Varietals:
100% CABERNET FRANC

Harvest Date:
OCTOBER 16 & 19, 2022

Harvest Brix:
22.5°

Malolactic Fermentation:
100%

Barrel Regimen:
AGED FOR 14 MONTHS IN FRENCH OAK: 20% NEW FRENCH OAK

Bottling Date:
MARCH 2024

Case Production:
150 CASES

2021 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.

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MILLBROOK VINEYARDS & WINERY
2021 Cabernet Franc Proprietor's Special Reserve
Hudson River Region, Estate Bottled

**HUDSON VALLEY WINE
& SPIRITS COMPETITION**
SEPTEMBER 9, 2023

**DOUBLE GOLD MEDAL +
BEST IN CATEGORY: RED WINE**

WINE ENTHUSIAST
MAY 2024 BUYING GUIDE

92 Points
EDITORS' CHOICE

This plum-colored Cab Franc, from a warm, wet vintage in the mid-Hudson Valley, is juicy and aromatic, the savory herbs woven between brambly dark berry fruit. A big lift of acidity is grounded by plump fruit and herb-flecked tannins that add structure and texture. This is a lovely example of the variety from one of its long-standing wineries.

Editors' Choice. —C.P.

