



KLUGE ESTATE NEW WORLD RED 2005

A Bordeaux-inspired red blend



Varietals

40% Merlot
30% Cabernet Franc
25% Cabernet Sauvignon
3 % Malbec
2% Petit Verdot

Appellation

100% Monticello Appellation
Charlottesville, Albemarle County, Virginia

Terroir

The red varieties were planted on select sites on the southeast slopes on Carter's Mountain due to their southern exposure and exceptional geological patterns:

- Between 600 and 1150 feet in elevation
- The soil is comprised of clay strata, including a significant proportion of schists and volcanic basalts

Production

1483 cases of 750 ml, 2568 splits 375 ml, 690 magnum 1.5 L

Suggested Retail Price

\$21

Winemaking Notes

This wine has been made by rigorously implementing a high-end philosophy of respect and understanding for the terroir, utilizing the best soils, exposures, and our oldest vines. The grapes grown in these exceptional locations are hand-selected and gathered in small baskets. Before being transferred into tanks for the vinification, the grapes are hand sorted again then cold soaked for a few days prior to fermentation to enhance fruitiness. Long maceration provides the tannins that will form the backbone of this future full-bodied wine. The wine was aged for 14 months in oak barrels from top French cooperages to develop complexity and finesse.

Tasting Notes

The best of Virginia terroir is revealed in this classic, elegant, and luxurious wine. Kluge Estate New World Red is round and silky with mature and well-balanced fruit. It is full-bodied with a spicy, toasted oak character and notes of currant, black cherry and truffles.

Pairing Recommendations

The wine pairs extremely well with rich dishes such as duck, pheasant, and other game birds, as well as flavorful and complex cheeses.