

## ALBEMARLE ROSÉ 2005

*Albemarle Rosé 2005 is a dry rosé made using the saignée method*



### **Varietals**

47% Cabernet Sauvignon

19% Cabernet Franc

32% Merlot

1% Petit Verdot

1% Malbec

### **Produced**

Kluge Estate Winery and Vineyard

Albemarle County, VA

### **Production**

990 Cases

### **Suggested Retail Price**

\$13.00

### **Winemaking Notes**

After a day of gentle skin contact under a cold soak in stainless steel tanks, the juices are bled off from the berries. As a unique touch, a small portion of the newly blended wine is fermented in oak barrels to encourage complex, spicy aromas and fuller body, while the rest of the wine is fermented in stainless steel.

### **Tasting Notes**

The rosé is a still dry wine, with a smooth and silky palate. A portion is fermented and aged on fine lees in barrels, giving more volume and complexity. This rosé is a blend of premium Bordeaux varietals and has floral nuances along with fresh berries, white peach, cherry, and raspberry notes that are accompanied by delicate licorice, vanilla, and roasted almond accents. Albemarle Rosé is best when served cold at approximately 48° F.

### **Pairing Recommendations**

This refreshing, fruity, and elegant wine pairs well with a variety of dishes, such as salmon carpaccio, Greek salad, smoked and grilled fish, or any Asian or Mediterranean main course.