



ALBEMARLE ROSÉ 2006

Albemarle Rosé 2006 is a dry rosé made using the saignée method



Varietals

40% Cabernet Sauvignon
28% Cabernet Franc
25% Merlot
5% Malbec
2% Petit Verdot

Produced

Kluge Estate Winery and Vineyard
Albemarle County, VA

Case Production

3400 cases

Winemaking Notes

This blended dry rosé wine is aged for six months in 50% French oak barrels to encourage complex, spicy aromas and a fuller body. Aging on fine lees adds complexity, producing a wine similar to a premium light claret from Bordeaux.

Tasting Notes

The wine is a beautiful salmon-pink, and exhibits floral nuances along with notes of fresh berries, white peach, cherry, and raspberry. The palate confirms the fruit and is accompanied by delicate licorice, vanilla, and roasted almond accents. Albemarle Rosé is best when served chilled at approximately 48° F.

Pairing Recommendations

The blend of premium Bordeaux varietals allows this wine to pair with a large range of dishes, including salmon carpaccio, Greek salad, and smoked or grilled fish, as well as Asian and Mediterranean cuisines.