



KLUGE SP RESERVE 2004

A "Blanc de Blancs" sparkling wine made in the *méthode traditionnelle*



Cuvee

2004 Vintage Brut

Varietal

100% Chardonnay

Appellation

100% Monticello Appellation
Albemarle County, Virginia

Terroir

The foothills of Carter's Mountain on the edge of the Blue Ridge Mountains

- Between 600 and 850 feet in elevation
- 15 foot deep rich clay strata on high volcanic subsoil, blended with schist, basalt and slate

Production

77 cases

Winemaking Notes

This very special, high-end wine is made using the *méthode traditionnelle* from Kluge Estate's finest Chardonnay grapes, which are French clones. The grapes are hand-picked in small baskets and pressed gently using a champagne press. The *cuvée* (first press) is fermented in French oak barrels and after bottling, the wine is aged on its lees for over 36 months to gain more complexity. A very low dosage is then added at disgorging to compliment the wine's freshness.

Tasting notes

The vibrant Chardonnay aromas are focused and complex, exhibiting ripe apple and pear character with notes of hazelnut, roasted almonds and smooth brioche. Kluge SP has a luxurious body and a creamy, finely beaded mouth feel. The finish delivers a clean and zesty aftertaste.

Pairing Recommendations

Patricia Kluge's philosophy on sparkling wine is that it is not just for celebrations - rather any moment in life! This wine's elegance and finesse make it the perfect accompaniment for seafood, especially sushi, oysters and grilled tiger shrimp.