



KLUGE SP RESERVE 2005

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



Cuvee

2005 Vintage Brut

Varietal

100% Chardonnay

Appellation

100% Monticello Appellation

Charlottesville, Albemarle County, Virginia

Terroir

Chardonnay vineyards were planted on choice sites of Carter's Mountain to best take advantage of unique geological patterns and cooler temperatures. This works to preserve the crisp acidity and minerality in the wine.

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

Production

277 cases

Suggested Retail Price

\$48

Winemaking Notes

This very special wine is made using the *méthode traditionnelle* from Kluge Estate's oldest and finest Chardonnay vineyards. The grapes are hand-picked in small baskets and pressed gently using a champagne press. The *cuvée* (first press) is fermented in select French oak barrels and aged for 9 months. After bottling, the wine is aged on its lees for over 24 months to gain more complexity. A very low dosage is then added at disgorging to compliment the wine's freshness.

Tasting Notes

Kluge SP Reserve 2005 is a powerful sparkling wine with great mineral structure. The nose of fresh baked bread is balanced with flavors of vanilla and honey. This harmonious wine can be enjoyed for years to come.

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 Japanese dishes and shellfish.