



ROSEMONT

OF VIRGINIA

1858 CLUB

AUGUST 2024 NEWSLETTER



cheers!

HELLO MEMBERS!

I hope you all are having a wonderful Summer!

This quarter we are featuring three new wines in your Club Shipment; the 2023 Lineage, the 2023 Traminette, and the 2022 Syrah.

The Lineage is a Wine Club exclusive wine made with 100% Chardonnay grapes. With a fuller body and touch of oak, it's perfect with creamy pasta dishes, heartier chicken dishes, or cool evenings by the fire. The 2023 Traminette is bright, fresh, and perfect with spicy dishes.



The 2022 Syrah is a new release and has aromas of cardamom, black plum, and leather. It's great with smoky meats and spicy Italian dishes.

Also, if you haven't heard, our Sparkling Rosé won "Rosé of the Year" in the 2024 Sommeliers Choice Awards! If you haven't gotten your hands on a bottle be sure to stop in and pick some up before it's all gone!

Cheers!

Kyndal Eggleston

Wine Club Coordinator

FEATURED WINES

2023 Lineage

2023 Traminette

2022 Syrah



UPCOMING EVENTS

Winemaker Wednesdays

August 21st - Q3 Wine Club Wines
September 18th - Graciano & Chardonnay
October 16th - Petit Verdot

Labor Day Concert

w/ The Robbie McMillan
August 31st | 5:00 - 9:00 PM
[Click Here for Tickets](#)

15th End of Harvest Festival

October 19th | 11:00 AM - 5:00 PM

2023 LINEAGE



Greetings from the vineyard and the cellar! We are just on the brink of harvest here at Rosemont, which is about 10 days earlier than normal. This could be a fast and furious harvest due to the warm weather that we've had this summer, but the rains may slow us down a bit. I'd appreciate any and all anti-rain dances you could do!

Aubrey and I have enjoyed starting the **Winemaker Wednesday** sessions again, where we discuss either your wine club selections, a special bundle, or newly released wines. If you haven't had an opportunity to join us for those yet, you can find them on the Wine Club section of our website and can watch them at your leisure. We will be hosting three more this quarter, and hope you'll be able to join us then! It's also been a great experience getting back into the Tasting Room. I host our Traditional Tastings on the **Second Sunday** of each month and typically have something fun to try for those of you joining us.

This quarter we will also be introducing a new line of wines in the Tasting Room - our **Teaghlach Series** - which means "family" in Scottish Gaelic. We have five wines that will be slowly introduced under this label, including a Tannat, Petit Verdot, our 1858, and a Chardonel and Graciano that will be available first.

We are so excited for the new changes coming and hope that you will be as excited about them too! Here's to a happy harvest!

Cheers! Justin

-Justin Rose, Winemaker

You all know how much we love our hybrid whites around here, and Chardonel just happens to be our most widely planted white grape in the vineyard. But it's with good reason! At our last team meeting, we did a fun comparison for our staff where we served the Block A, Lineage, and our Chardonel Reserve (coming soon!) back to back. We wanted to show the diversity of the Chardonel grape, and it was so much fun to see the versatility of this varietal.

The Block A was bright and crisp, a result of a quicker fermentation and aging process, using younger fruit.

For the Lineage, we ferment and age the Chardonel in neutral French oak barrels, but we leave the wine on the "lees" or dead yeast cells to age. Over seven months, we will stir the wine and the lees together, which gives the wine more complexity and texture. The Chardonel Reserve was fermented in the same manner, but aged for 15 months giving it a much fuller body and complexity.

We've found that aging the wine this way also gives it longevity which means that this is a white wine that you can hold onto for a few years to come!

TASTING NOTES:

The latest vintage of Lineage features aromas of baked apple, nutmeg, and spice. It has a fresh, clean palate and a refreshingly smooth finish. This wine would be perfect with scallops or crab cakes, but would also be beautiful alongside a roasted chicken.

APPELLATION:	Rosemont Vineyards
BLEND:	100% Chardonel
ALCOHOL:	13.6%
CASES PRODUCED:	241
BOTTLE DATE:	May 6, 2024

2023 TRAMINETTE

Twenty years ago, when we originally planted Traminette, we planted all of the vines on a high-wire trellis. Then 10 years ago, we decided to convert half of our vines over to grow in a vertical shoot position (VSP), which required us to bend the trucks over to lay along the irrigation line. Growing the vines in two different manners allows us to extract different aromas, flavors, and textures from the Traminette, which becomes useful when we're putting the final blend together and looking for complexity.

But sometimes, we decide that we prefer one growing method over another, and for the 2023 vintage we enjoyed the taste of the VSP grown fruit much more than the high-wire fruit. You'll notice that by using only one lot of Traminette, we see more of the grapefruit and floral characteristics than in a vintage where we use both lots of Traminette.

We were so proud of the 2022 vintage, which was one of only two hybrid wines to win a Gold Medal at the 2024 Virginia Governor's Cup! We think you're going to love this 2023 vintage just as much, and it comes just in time for oyster season, which is one of our favorite times of the year for drinking Traminette.

TASTING NOTES:

Our Traminette is bright and fresh, with a crisp, clean finish. It has aromas of grapefruit, green papaya, linalool, and lemon and is a wonderful accompaniment to oysters, sushi, or any spicier cuisine, such as Thai or Chinese.

APPELLATION: Rosemont Vineyards

BLEND: 100% Traminette

ALCOHOL: 11.1%

CASES PRODUCED: 403

BOTTLE DATE: February 12, 2024

2022 SYRAH

We are excited to welcome Syrah back to the tasting lineup, and excited to release the first of our 2022 vintages of red wines. 2022 was quite a phenomenal year, and we think you'll find that the entire vintage as a whole will be one of our best.

We always love to share that we are one of the few wineries in Virginia that grow the Syrah grape. When the Commercial Grape Report came out this year, it stated that only 14 acres are grown in the entire state, and we grow 1.5 of those. While it's a wild child in the vineyard, we sure do appreciate the years when the fruit is textbook Syrah flavors and aromas, and we were thrilled with how the 2022 vintage turned out.

Our last Syrah was a non-vintage, combining what little juice we had from 2020 and 2021. With the 2022, we were excited to get back to a more traditional version of our Syrah, which we typically blend with some red wine Chambourcin. The Chambourcin helps to bring some lighter, fruity notes to the earthy Syrah, and the two complement each other perfectly. In this vintage, we also used just a hit of Tannat to give it a little umph in the finish.

TASTING NOTES:

Our Syrah boasts aromas of cardamom, black plum, and leather. A medium-bodied wine with soft tannins; it pairs well with spicy Italian food or gamier meats.

APPELLATION: Rosemont Vineyards

BLEND: 75% Syrah, 20% Chambourcin, 5% Petit Verdot

ALCOHOL: 12.5%

CASES PRODUCED: 299

BOTTLE DATE: May 8, 2023

MARK YOUR CALENDARS!

2024 SUMMER & FALL EVENTS

We have a lot of fun events lined up for the remaining part of Summer and into Fall. Be sure to mark your calendars because these are events you're not going to want to miss!

August 10th, 17th and 24th - Wine + Dines

A Taste of Texas, Cousins Maine Lobster, and Sticky Rice will all be on-site selling a variety of great food!

August 31st - Labor Day w/The Robbie McMillan Band

The official "Good-bye!" to Summer and the Robbie McMillan Band's first time on the Rosemont Stage!

October 19th - End of Harvest Festival

Join us to celebrate the end of Harvest! We'll have live music, food trucks, tastings, and a grape stomp competition!



EXPERIENCE EUROPEAN CHRISTMAS MARKETS WITH ROSEMONT 2025

Discover grand cities, medieval towns, and quaint villages along the "Blue Danube," highlighting three countries: Hungary, Austria, and Germany. Stroll among the stalls at Budapest's Christmas market and immerse yourself in the atmosphere of Vienna as you shop for handmade decorations. Visit the fairytale village of Regensburg, one of Europe's best-preserved cities, and delight in the city's joyful festivities.

For more information on cruising with Rosemont, please contact Aubrey:

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