



ROSEMONT

OF VIRGINIA

# 1858 CLUB

FEBRUARY 2025 NEWSLETTER



*cheers!*



# HELLO MEMBERS!

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Happy New Year!

I hope you all had a wonderful Holiday Season and a very Happy New Year! We are very excited about what 2025 has to offer and can't wait to share it with all of you!

This quarter we are featuring three fan-favorite wines! The 2023 Block A, our Virginia Red, and our new release of Kilravock! We just released the 2022 vintage of our Kilravock at our Release Party on the 25th and we had a blast! If you've never been to a release party before you are really missing out!



We have a lot of exciting events happening this year and we're constantly adding new ones to be sure to check out our website or visit us at the Winery to see what's going on!

*Cheers!*

*Kyndal Eggleston*  
*Wine Club Coordinator*



## FEATURED WINES

[Kilravock 2022](#)

[Block A 2023](#)

[Virginia Red](#)



## UPCOMING EVENTS

[Wine & Chocolate Pairings](#)

February 1st - 28th (While Supplies Last!)

[Wine + Dine](#)

February 8th - Mama Roo's

February 15th - Roll With It

February 22nd - Beer Fed Beef

[Kilravock Blending Party](#)

March 21st & 22nd

[Summer Concert Series](#)

May 24th

# KILRAVOCK 2022



**Greetings from the cellar!** I hope that the holiday season was a good one filled with time spent with family and friends over delicious food and great wines!

2025 has decided to start with quite the cold snap, and for the vineyard, this is actually great news. We are thankful for the colder temperatures that will help to control pests and also help put the vines into a deeper slumber before our growing season begins. February is always a bit tricky in Virginia and we can see temperatures start to rise early. The cold weather will help the vines remain dormant longer, and perhaps protect them from any late-season frosts we might experience later this Spring.

Last month we released the 2022 Kilravock and if you haven't had an opportunity to try our signature blend yet, we think you'll be pleased with this latest vintage! 2022 was an amazing vintage and we think that with a few more years this wine will really shine. It's one that I would recommend cellaring for upwards of 10 to 15 years!

This month Aubrey and I will head to Paris to once again attend Vinexpo - one of the largest international wine tradeshows in Europe. We were thrilled to have been one of the six Virginia wineries to be asked to represent our industry! Our goal is to hopefully work with some international importers to help others in the world realize how amazing Virginia wines can be! Not to worry though - we will leave enough behind for all of our Club Members!

*Cheers! Justin*

*-Justin Rose, Winemaker*

We are thrilled to introduce you to our newest vintage of Kilravock - the 2022! Kilravock was our first wine to pay homage to our Scottish roots. It is the name of the castle that has served as the Rose family seat just outside of Inverness, Scotland, since 1460. We chose this as the name for our signature red wine blend back in 2007, as it allows us to make the best wine possible from a vintage without any constraints to varietal composition.

2022 was a fantastic vintage here in the vineyard - one of the best that we've had to date. And we had a bumper crop that year, which means that when it came time to blend this wine, we had a LOT of great wine lots to choose from. As 1858 is Justin's take on more of a "new world" style blend, this is his "old world" style answer. This wine is a bit more nuanced and can be perceived to have a lighter body, higher acidity, and features more minerality than its 1858 counterpart. However, it will age just as beautifully over the next 15 or more years.

The Kilravock has been a staple in our wine portfolio since our very first vintage, 2007, and we are extremely proud of how this wine has evolved over the years. We feel the 2022 vintage will enjoy the same longevity and you'll be able to enjoy this vintage for years to come!

## TASTING NOTES:

We use the finest blend of barrels from each vintage to give us a wine reminiscent of old-world reds. This wine showcases beautiful aromas of black raspberry, dark chocolate, figs, and violets. It is a full-bodied red wine with a strong finish and drying tannins.

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|------------------------|--|
| <b>APPELLATION:</b>    | Rosemont Vineyards   |
| <b>BLEND:</b>          | 40% Merlot, 35% Petit Verdot,<br>22% Cabernet Franc, 3% Tannat |
| <b>ALCOHOL:</b>        | 13.6%  |
| <b>CASES PRODUCED:</b> | 365  |
| <b>BOTTLE DATE:</b>    | May 6, 2024  |

# BLOCK A 2023

As far as wine evolution goes, Block A would win an award for reinventing itself the most over the years. This wine was originally made from 100% Pinot Gris grapes and we called it Pinot Grigio. We slowly blended in more and more Chardonnay each year until we had to rename it to Block A. A few years later, we purchased Petit Manseng and ended up blending that with the Chardonnay instead of the Pinot Gris, helping us confirm that we wanted to plant our own Petit Manseng for future blends.

In 2023 we made the decision that we would not purchase any grapes, as we had a bumper crop for the year. And while we toyed with the idea of just skipping a vintage of Block A, we ultimately decided to try making a 100% Chardonnay version.

It was a fun experiment for us in the cellar, and it has been exciting to try this version of Chardonnay alongside the three other wines that we make from this grape as well: our Extra Brut Sparkling White, Lineage, and our Chardonnay that we released this Fall. All made from 100% Chardonnay grapes, and all vastly different, which just shows the versatility of this great varietal!

## TASTING NOTES:

**Best in Category Winner - 2024 Atlantic Seaboard Wine Competition**

This Block A is crisp, bright, and fresh with aromas of lemon curd, pear, paperwhites, and a slight minerality. This is a lighter to medium-bodied wine with a smooth mouthfeel and bright acidity that we love with seafood!

**APPELLATION:** Rosemont Vineyards

**BLEND:** 100% Chardonnay

**ALCOHOL:** 12.6%

**CASES PRODUCED:** 514

**BOTTLE DATE:** February 12, 2024

# VIRGINIA RED

When it comes time to blend our wines each year, Justin and Aubrey typically set aside two full days to blend our red varietals. They start with the Kilravock and 1858 to ensure they use the best barrels to make the best blends, but if you ask them what wine they spend the most time crafting, you may be surprised to discover that it's the Virginia Red!

Our goal when blending the Virginia Red is to make a well-balanced wine that isn't too acidic, too oaky, or too overly tannic. A wine that goes with a variety of cuisines, but that could be enjoyed on its own.

The blends change from year to year, but the general idea stays the same. We pull from multiple vintages which allows us to use younger, more vibrant barrels of wine blended with some richer, aged wines, to help craft a finished wine that is fruit-forward, yet still serious; lighter-bodied, but balanced across the palate. Most of the lots picked for this wine are aged in neutral barrels, which also helps us to keep the tannin level down, making this a wine that is easily enjoyed with or without food.

## TASTING NOTES:

This lighter-bodied red blend showcases bright flavors of strawberry compote, cherries, cocoa powder, and baking spices. Using only neutral oak for this wine allows us to highlight the fruit and minimize harsh tannins, for a wine you can enjoy on its own!

**APPELLATION:** Rosemont Vineyards

**BLEND:** 44% Cabernet Franc, 30% Chambourcin, 13% Merlot, 13% Petit Verdot

**ALCOHOL:** 12.4%

**CASES PRODUCED:** 497

**BOTTLE DATE:** May 9, 2023

# MARK YOUR CALENDARS!

## 2025 MAJOR EVENTS

We have a lot of fun events lined up for this year! Be sure to put these dates on your calendar and we'll release more information the closer we get to each event!

### **Kilravock Blending Party**

**Friday & Saturday, March 21st & 22nd**

Try your hand at re-creating Justin's 2023 blend of Kilravock. You'll learn the art of blending, and then join in on a friendly competition to see whose blend can come the closest!

### **Summer Concert Series**

**Saturday, May 24th - Memorial Day Concert**

**Sunday, July 6th - Independence Day Concert**

**Saturday, August 30th - Labor Day Concert**

### **15th Annual Wine & Art Festival**

**Saturday, June 14th**

Experience over 30 local artists and crafters, live music, and food trucks throughout the day!

### **16th Annual Harvest Festival**

**Saturday, October 18th**

Celebrate the end of our harvest season with live music, food trucks, pumpkin painting, and a grape stomp competition!

