



ROSEMONT

OF VIRGINIA

1858 CLUB

MAY 2025 NEWSLETTER



cheers!



HELLO MEMBERS!

Welcome to Spring Everyone!


The weather is starting to warm up and all of the flowers are beginning to bloom! You know what's also beginning to bloom? The vines! We saw bud-break a few weeks ago and the plants are doing great! This quarter we have three very exciting wines included in your shipment. Our Traminette, Cabernet Franc, and Tannat!

Our 2023 Traminette is a bright and fresh, with aromas of grapefruit, green papaya, and lemon. The 2022 Cabernet Franc is a medium-bodied red with aromas of cherries, dried persimmons, and leather.



This is only our second vintage of Tannat that we've ever released and we are so excited to share it with you! A full-bodied red with drying tannins, it has aromas of dark plum, licorice, and leather and it was worth the wait!

We hope you enjoy this quarter's selections and we'll see you soon!



Cheers!
Kyndal Eggleston
Wine Club Coordinator

FEATURED WINES

Traminette

Cabernet Franc

Tannat



UPCOMING EVENTS

Macarons & Mimosas

May 1st - May 23rd

Mother's Day

Wine + Dine w/Sticky Rice
Fresh Flower Pop-Up w/Steady Porch Farms

Summer Concert Series

with Gump Fiction
May 24th | 5pm

15th Annual Wine & Art Festival

June 14th | 11 - 5pm

TRAMINETTE 2023



Greetings from the cellar! Over the next few weeks, I'll be putting together the final blends on our 2023 reds, and I'm sure I've mentioned it before, but I will reiterate it: 2023 is one of the best vintages we've ever seen here at Rosemont. 2022 was also a fantastic vintage, and I'm excited to be able to continue to share a few of those wines with you in this quarter's shipment.

In February, Aubrey and I were honored to once again represent Virginia wines in Paris, and a bonus for us, we returned home with a distributor for North Carolina! We've just started working with them to get our wines into NC, and we appreciate everyone's help with giving us some good recommendations on where to start.

We're also excited to continue to spotlight our work with hybrid varietals and have welcomed a few opportunities to talk to the public, trade, and media about the work we're doing with grapes like Traminette, Chardonnay, and Chambourcin. I truly believe that they will have an important place in the future of not only Virginia's wine industry, but in the greater wine world as we continue to see an evolution towards more sustainable and climate-friendly wines!

I truly hope you enjoy this quarter's selection - I'm sure many of you are happy to see the return of the varietal Tannat! It's been a while, but I promise, it's worth the wait. We are also making a 2023 vintage, so if you missed your opportunity to get more than your allotment, know that the next vintage will be just as good!

Cheers! Justin

-Justin Rose, Winemaker

Traminette is one of the longest-running varietal wines that we've made here at Rosemont. With 2007 being our first vintage, some of you might remember when its label included a hand-drawn picture of the old Rosemont house!

Over the 17 years that Justin's been making this wine, it's gone through some iterations and style changes. It's been a sweeter wine, and then went through a "dry" era, and for the past two years has been flirting with the edge between dry and off-dry. We've gone from growing it all on a high-wire in the vineyard, to reshaping half of the vines into a VSP position, and that has helped us to develop more complexity in the finished wine. It has been an exciting evolution, and we continue to enjoy seeing this wine gaining recognition across the state and into the greater wine world.

Club members are receiving the very last of this vintage, which was created using only the Traminette grown in the VSP manner this year. If you enjoyed this vintage, be sure to grab a few bottles before we switch to the 2024 vintage in only a few short weeks!

TASTING NOTES:

This vintage of Traminette has aromas of grapefruits, green papayas, linalool, and lemon, all wrapped together in a light-bodied wine with a smooth finish. A staff favorite, we love to pair this with blackened fish, sushi, or any dish with a little bit of spice, like a green curry!

APPELLATION:	Rosemont Vineyards
BLEND:	100% Traminette
ALCOHOL:	11.1%
CASES PRODUCED:	403
BOTTLE DATE:	February 12, 2024

2022 CABERNET FRANC

Cabernet Franc has long been a fan favorite here at Rosemont - and this year it was our most widely produced wine! The grape really enjoys our Southern Virginia soils and always gives us these cherry and spice aromas that are so distinctive to our location.

2022 was a fantastic growing year, and the resulting Cabernet Franc is probably one of our favorite vintages to date. With the aging of the vines, we are really able to perceive more of the green peppercorn aromas, alongside those wonderful cherries and hints of chocolate. It's perhaps a bit lighter bodied than we are generally used to from our vineyard, but perhaps more varietally correct in the world of Cabernet Franc.

73% of the Cabernet Franc in this wine comes from Block B in our vineyard, which is located behind the irrigation pond. These vines were planted in 2003, and the maturity of the vines really shines through in this wine. We did blend in a bit of Petit Verdot to plump up the tannins and bring a bit more interest on the finish, but these two varietals make such a great match in a finished blend!

TASTING NOTES:

A medium-bodied red, perfect for grilling season, this Cabernet Franc boasts aromas of cherries, leather, and dried persimmons, with hints of violet. This would be a great accompaniment to any burgers or brats you might be grilling over Memorial Day weekend or Father's Day!

APPELLATION:	Rosemont Vineyards
BLEND:	88% Cabernet Franc, 12% Petit Verdot
ALCOHOL:	13.9%
CASES PRODUCED:	579
BOTTLE DATE:	May 7, 2024

2022 TANNAT

It's been three long years in the making, but we are thrilled to be able to release our second-ever straight Tannat varietal! After our first crop in 2019, we were hit with back-to-back frost events in 2020 and 2021, but in 2022, we fought back with our frost fans and had enough grapes that we were able to produce a 100% Tannat!

Tannat is becoming more and more popular across Virginia, as it brings high acid and lots of color to any red wine it blends with. On its own, you'll notice that it has a very strong, dry tannin profile, but that just means that it will age beautifully over time. Or, just be sure to decant it before you drink it! We did cellar this wine for almost an entire year before releasing it, so we've done some of the hard work already!

Fun fact about Tannat: it contains some of the highest levels of antioxidants that you'll find in any wine! You'll notice that the wine is almost inky in color, and that's due to the high levels of resveratrol found in the Tannat skins. So when you have a glass, know that you're doing something good for yourself!

TASTING NOTES:

This rich, dark wine features aromas of black plums, licorice, and leather. It is a full-bodied red wine with drying tannins that will age gracefully over time. This wine would pair well with a well-marbled steak off of the grill, or some grilled and marinated veggies as well!

APPELLATION:	Rosemont Vineyards
BLEND:	100% Tannat
ALCOHOL:	12.9%
CASES PRODUCED:	196
BOTTLE DATE:	May 6, 2024

MARK YOUR CALENDARS!

2025 MAJOR EVENTS

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

Summer Concert Series

Saturday, May 24th - Memorial Day Concert w/ Gump Fiction

Help us kick off the Summer and welcome Gump Fiction to the Rosemont Stage! **Tickets on sale now!**

Sunday, July 6th - Independence Day Concert & Fireworks

Our biggest event of the year with fireworks over the Vineyard! We will again "sell" tent spaces to this event, with all proceeds going to **You're Not Alone Day.**

Saturday, August 30th - Labor Day Concert w/ Nobodies from Nowhere

The official "Good-bye!" to Summer with a Jimmy Buffett tribute band that will help us close out the season in style!



Mother's Day Weekend

Macarons & Mimosas

Enjoy a sampling of French Macarons and a selection of Mimosas all month long!

Saturday, May 10th - Wine & Dine with The Coop

The Coop has put together an amazing seafood-inspired menu for us and will serve from 11:00 - 4:30 PM. BONUS: You can also pre-order meals for your Sunday celebrations, which can be picked up at the Winery on Saturday, and warmed in the oven on Sunday! [Click Here](#) to learn more.

Saturday, May 11th - Flowers & Sushi

Flowers by Steady Porch Farm

Steady Porch Farm will be joining us on Sunday with a wide selection of locally grown flowers, ready to purchase for Mom's special day! Their flowers are locally grown in Chase City, VA.

Sushi from Sticky Rice

Calling all sushi lovers! We will finally welcome back Sticky Rice for Mother's Day, and they will be joining us from **1:00 - 5:00 PM**. Try one of their delicious rolls paired with a glass of our Traminette or Rose'!

Please note that Sushi is cash only!

15TH ANNUAL WINE & ART FESTIVAL

Saturday, June 14th
11:00 AM - 5:00 PM

This is our biggest event of the year, highlighting over 30 fine artists and exhibitors, adding new talent year after year. You'll find art of all mediums, including paintings, photography, pottery, jewelry, woodworking, and more!



Gregory's Grill and **The Salty Cactus** will be on-site serving their amazing food, and **Mark & Dora** and **Mama Bri Bri & The Stranger** will be playing throughout the day!

Prizes!

Enter for your chance to win one of three \$100 gift certificates that can be used at any of the artist tents.

Stop by the entrance tent for more information!
The drawings will take place at 12:00, 2:00, and 4:00.

Admission is free for everyone!

Club Members receive two commemorative glasses that gives you free wine tastings under the big tent!

