



ROSEMONT
OF VIRGINIA

1858 CLUB
MAY 2026 NEWSLETTER



cheers!



HELLO MEMBERS!

We hope you are enjoying this Spring weather as much as we are! We were very lucky with the cold front that came through in April. While it got a little chilly a few nights, the temperature wasn't low enough to cause severe damage and for that, we are extremely grateful!

This quarter, we are featuring three new releases! The 2024 Lineage, which has a new look! The Lineage took the place of the Chardonel Reserve and was aged 16 months in oak. Our 2025 Rosé is bright and refreshing, perfect for Spring and Summer. 2023 was one of our best years in the vineyard, so we were able to offer a single varital Tannat, and it's fantastic!



We have a lot of exciting events happening soon 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

Lineage 2024

Rosé 2025

Tannat 2023



UPCOMING EVENTS

Macarons & Mimosas

May 1st - May 23rd

Mother's Day Weekend

May 9th - Guest Vendors!

Wine + Dine

May 9th - The Kitchen Table

May 16th - Sticky Rice

May 30th - Short Stacked

Summer Concert Series

May 23rd



LINEAGE 2024

Greetings from the cellar! As Kyndal mentioned above, it's already been a wild ride in the vineyard, and we've only just begun! In April, most of the state fought freezes and frosts, with some vineyards reporting lows of 22 degrees, well after bud break. This doesn't bode well for the 2026 vintage across the state, but we are thankful that we seem to have come out unscathed, with temperatures only dipping down to 32 degrees for a brief time.

The cold winter this year did help us with pest control yet again, however we have noticed that our Tannat production will probably be less than usual, as they aren't the most winter-hardy plants. That being said, I really love this 2023 Tannat that you're receiving in your shipment. 2023 was one of the best years we've had to date, and this Tannat is an excellent representation of the quality of those wines. It is a very bold wine, with strong, jammy aromas, but I know that this wine will age beautifully over the next 8 - 10 years as the tannins fully integrate into the wine.

I'm excited to also bring you the latest vintage of Lineage, which really is just a marriage of the "Lineage" name that you're accustomed to, but now on the Chardonel Reserve that you all have come to love. We've made more of this wine than we did the Chardonel Reserve, so hopefully it will stick around a while longer! Thank you all for your support of our winery, and I hope you enjoy this quarter's selection.

Cheers! Justin

-Justin Rose, Winemaker

The first wine in our trio of new releases is our 2024 Lineage. When we originally planned out the Teaghlach series of wines, the Chardonel Reserve was the white wine that we decided we would "test" on our members to see how you all enjoyed the Chardonel after extended aging on its lees (or yeast) - 16 months in fact!

We were overwhelmed with the response from you all that you preferred the Chardonel Reserve to the Lineage, which at the time was only being aged for 7 months. And we agreed with you! The extended aging allows the wine to develop integrated tannins and creaminess that really allow the wine to shine, without being overly oaky. Using the French puncheons (or double barrels) we get less juice to barrel contact, which helps, but as the yeast is continually breaking down, the wine develops a smoothness that is unmatched by the old Lineage.

So we've stolen the Chardonel's label and rebranded it as Lineage. Hopefully that's not too confusing, but from here on out, you'll only be seeing this beautiful bottle of our reserve white wine. And since we made more of it this year, hopefully it will stick around for a few months!

TASTING NOTES:

This is a full-bodied white wine with aromas of baked apples, cinnamon, and hazelnuts, with subtle tones of pineapple and vanilla. It has a lush mouthfeel that balances fresh acidity with oaky undertones. It pairs well with richer dishes like lobster, roasted chicken, or even pork chops with apples.

VINEYARD:	Rosemont Vineyards
BLEND:	100% Chardonel
ALCOHOL:	13%
CASES PRODUCED:	190
BOTTLE DATE:	January 29, 2026

ROSÉ 2025

We generally find that we get a LOT of questions about our Rosé, as well as a lot of people who are genuinely surprised that they LIKE this wine. We hear time and time again, “I just don’t like Rosés!” And we get it! Many times these wines are so light and barely there, with little nuance. But just trust us, this is not one of those Rosés!

Chances are that you have yet to try this latest vintage, as we are just releasing it at the winery. Our Rosé is one of the most popular wines that we make, and for good reason - it has character, flavor, and goes well with just about anything!

We planted Chambourcin in 2003 for this reason alone - to make amazing Rosé. Chambourcin happens to be one of the only teinturier grapes in the world (having pigmented pulp instead of clear), which is how it has such an amazing color without any skin contact! We are excited for you to try this new vintage - and perhaps pair it with your favorite pizza or BBQ dish!

TASTING NOTES:

One of our flagship wines, our Rosé is a dry, medium-bodied take on a classic style. It has aromas of ripe mountain strawberries, watermelon rind, and undertones of rose petal, combined with mouthwatering salinity that will keep you coming back, sip after sip. It’s our most versatile wine, but we love it with BBQ, salty Virginia ham, or a fresh watermelon and feta salad!

APPELLATION: Rosemont Vineyards

BLEND: 100% Chambourcin

ALCOHOL: 11.7%

CASES PRODUCED: 570

BOTTLE DATE: January 29, 2026

TANNAT 2023

Tannat is a grape that’s very high in polyphenols and antioxidants, giving it a deep, dark color and strong natural acidity. Originally from France, it’s showing excellent potential here in Virginia. It’s often considered one of the most “heart-friendly” reds because of its high levels of polyphenols and resveratrol.

This 2023 has all the classic Tannat character — rich aromas of black currant, plum, and licorice with undertones of smoke, cardamom, and subtle herbal notes. It’s still a very young wine with bold, strong tannins that really benefit from a little aeration or decanting. It will age beautifully over the next 5–8 years, like all our 2023 reds.

We love growing Tannat at Rosemont because it handles our wild Virginia weather swings so well. It’s a consistent performer in the vineyard and manages to ripen beautifully even in challenging years. The result is an expressive wine with beautiful, deep color, strong tannins, and crisp acidity that will reward cellaring.

TASTING NOTES:

Tannat feels as though it was meant for nights sitting around a bonfire. It features rich aromas of black currant, plum, and licorice with undertones of smoke and cardamom. It’s still a very young wine with bold, strong tannins that really benefit from a little aeration or decanting. Pair it with grilled or barbecued meats, mushroom dishes, lamb, aged cheeses, and hearty stews.

APPELLATION: Rosemont Vineyards

BLEND: 86% Tannat, 14% Merlot

ALCOHOL: 13.8%

CASES PRODUCED: 245

BOTTLE DATE: May 13, 2025

MARK YOUR CALENDARS!

2026 MAJOR EVENTS

We have a lot of exciting 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!

Summer Concert Series

Saturday, May 23rd - Memorial Day Concert

Friday, July 3rd - Independence Day Concert

Saturday, September 5th - Labor Day Concert

16th Annual Wine & Art Festival

Saturday, June 20th

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



Kilravock Release Party

Saturday, July 28th

Join us as we release the newest vintage of our signature wine, Kilravock! Email information to come soon!

17th Annual Harvest Festival

Saturday, October 17th

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