



BARREL OAK
WINERY & BREWERY

2024 KRUSH

Barrel Oak Winery · Carbonated Rosé · Chambourcin 60% · Vidal Blanc 40%

A VINTAGE WORTH REMEMBERING

The first release of KRUSH, a fun, approachable, non-pretentious sparkling rosé. A little natural grape residual sugar is left in this wine, about the same sweetness you would find in a prosecco.



TECHNICAL DATA

Vintage: 2024

Varietal:

- Chambourcin 60%
- Viadal Blanc 40%

AVA: Middleburg AVA

Harvest Date: Early September 2024

Harvest Brix: 23.0

Harvest pH: 3.29

Finished pH: 3.35

Residual Sugar: .80%

ABV: 12.%

Vessel: 100% Stainless Steel

Malolactic Fermentation: None

Cases Produced: 385

Bottled: July 2025

THE VINEYARD

KRUSH is produced from Barrel Oak's upper Chambourcin block and a portion of the Vidal Blanc vineyard block, both grown on site. The two varieties were harvested within one week of each other, giving the winemaking team control over the exact fruit character going into each vintage of this wine.

THE CELLAR

Chambourcin and Vidal Blanc juice are blended and cold-settled in a chilled tank for 7 days before racking clean juice into a clean tank for fermentation. Fermented in 100% stainless steel at 54 degrees, this wine does not go through malolactic fermentation, retaining malic acid for a balanced acidity profile. After protein and tartrate stabilization, the wine is force carbonated in a brite tank and bottled using a counter pressure bottle filler.

IN THE GLASS

KRUSH has aromas of strawberries, candy and rose petals. An effervescent mouthfeel with flavors of strawberry and watermelon. This carbonated rosé has a clean crisp finish with a hint of sweetness that balances this wine nicely. A sparkling wine that can be enjoyed any time of year. The bubbles lift the fruit character and keep the palate refreshed, making KRUSH as easy to open on a Tuesday as it is to pop at a celebration.

AT THE TABLE

Extremely versatile. Great with cured meats, creamy cheeses, fried foods, greasy foods, spicy foods, and fruit tarts. Try bang bang shrimp (fried shrimp tossed in bang bang sauce). The effervescence cuts through richness and oil, the hint of sweetness cools heat, and the strawberry and watermelon notes complement everything from salty to sweet. A wine that pairs with the occasion as much as the food.

