



Another Octagon vintage (page 6)



## NEWS 2014

# Octagon sets a blaze

In 2013 our signature red wine cast such a brilliant light on our estate that it could not be contained by a single growing season or calendar year. In February the 2009 vintage was awarded the region's highest honor, the Virginia Governor's Cup, the 4th such award for our Bordeaux reds since the 1990s and a designation seconded by 6 Gold Medals from coast to coast. Octagon 2010 has taken Gold Medal honors at the 2013 Monticello Cup and 2014 Governor's Cup competitions, the San Francisco International Wine Competition, and San Diego's Winemaker's Challenge.

At year's end, *Wine Enthusiast* selected our founder and owner, Gianni Zonin, for the Lifetime Achievement Award, focusing on a pioneering career we capture in the following two pages.

As evidence for that creative drive we announce a limited edition of Octagon 2010, in tribute to his inspiration and to brighten the 200th anniversary of Thomas Jefferson's design for Governor Barbour's mansion in 2014, which Gianni

and Silvana Zonin have reclaimed and preserved as a Virginia historic landmark.

In the Fall, *Vineyard and Winery Management* cited Luca Paschina among the 20 leading winemakers in North American wine (page 5), crowning a harvest which gave us yet a new edition of Octagon, from a growing season

which rallied late but luminously (page 6). In short, 2013 was not a year like every other, but those are not to be expected, as plans for 2014 will show, within.



# Gianni Zonin - our founder

## Achievement at the brightest height



Viticulturist Fernando Franco, Gianni Zonin, Winemaker Luca Paschina on stage at the Award gala.

IN THEIR ANNUAL "BEST OF THE YEAR" EDITION FOR 2013, *Wine Enthusiast* selected the founder and owner of this wine estate for their annual Lifetime Achievement award, presented at a celebration at the New York Public Library on January 27th. Although we account for no more than some 3.5 percent of Gianni Zonin's acres in vine, it has probably been more apparent to us in Virginia, than it has been at any one of his Italian estates, that such recognition would be incontestably appropriate, anytime. With this one vineyard, he has changed the wine world's expectations of an entire growing region, and the modesty of the scale of production with which he has achieved this, here, is a very fair indication of what his work has contributed to his native country of residence, Italy.

Mr Zonin is very possibly the leading producer of wine of whom it is possible to speak of the native country of his wines, not their native province. Only 45 years ago, he assumed the directorship of a minor but solidly established family wine enterprise, growing grapes and producing wines and grappa in Veneto since 1821. Today, in 9 estates distributed throughout 7 growing regions of Italy, his is still a family wine enterprise, still solidly established, and still producing wines of his own estates, but now from the northwest corner, Piemonte, to the southeast corner, Puglia, and from the southwest corner, Sicily, to the northeast corner, Friuli, with 3 estates in Tuscany and another in Lombardy, to smooth any wrinkles in the map. Gianni Zonin is not reluctant to grow wine where it can be done, to the satisfaction of demanding tastes. This is the basis of his public recognition; but it was in Virginia where he proved this from scratch.

WHEN GIANNI ZONIN ACQUIRED THIS ESTATE IN 1976 for the purpose of producing first-class wines of European derivation, he arrived as Prologue does in Act I of Shakespeare's *Henry V*, alone, in the dark, on an empty, silent stage. *O for a muse of fire*, Prologue calls out, that would ascend the *brightest heaven of invention*, and the light comes up on the

most triumphant drama in the English language. It was not by lighting a match, or flicking a switch, but by resolute guts, perseverance, and his capacity to inspire others that this winery gained for this “enchanted corner” of Virginia the name, wine region. From the energy to illuminate Italy as a great wine country, our small candle caught that same determined flame. It is our glad task, to keep it alight.



Gianni and Silvana Zonin and their sons Domenico (left), Francesco (center), Michele (right), at their Villa in Veneto.



April, 1978  
Gianni Zonin (left), always upbeat, here expresses the pleasure that comes from planting.

# 1814 - 2014: Octagon at 200

AN INSPIRATION OF GROWING WINE IN THE PIEDMONT that has never failed us, has been the unswerving faith of a great wineloving farmer in the promise of doing so. In 1976, Gianni Zonin came to this estate as the second man to possess these qualities, following in the path of Thomas Jefferson. In 1814, construction began on what would become the most distinguished residential design north of Monticello in Virginia, Thomas Jefferson's mansion for Governor James Barbour, which then required seven years to complete.

It is possibly only a coincidence to others, but to us it is vitally inspiring to know that Casa Vinicola Zonin was founded in the Veneto in that same year, 1821, when James Barbour took occupancy of his new home. Both strands of our wineloving winegrowing identity date from a common year, and both owe much to the structural aesthetics of the Venitian master, Andrea Palladio - balance, elegance, beauty. Octagon honors the core architectural device of Mr Jefferson's Palladian masterpieces here, at Monticello, and at Poplar Forest.

In celebration of the bicentennial of the Virginia Historic Landmark, which Gianni and Silvana Zonin have protected with such care since 1976, our winemaker has created a limited edition of Octagon 2010, which pays explicit tribute to the Italian legacy at this estate since Jefferson laid its cornerstone. The cépage of this special wine will include Nebbiolo, the varietal our winemaker grew up with as a child in Piemonte, in the footsteps of his winemaker father. In Bordeaux this blend isn't possible, where Nebbiolo isn't grown. In Italy it would violate the law. But Octagon is a Virginia original, and a blend of deep Italian cultural roots. A uniquely collectible bottling, the wine will be available only at the winery, on October 11th, the occasion of our Mansion Bicentennial Gala.



The stately mastery of Jefferson's architecture is elegant from every angle, here observed by helicopter above his mansion for Governor Barbour and the home of the previous generation, now the 1804 Inn.

# Signal honors for our winemaker

CASTING THEIR EYE ACROSS THE NORTH AMERICAN landscape for representative figures of leadership in their respective wine regions, the industry periodical, ***Vineyard and Winery Management***, identified Luca Paschina in their year-end edition as one of the continent's most distinguished winemakers. They emphasized the scale of international oenological recognition Virginia has achieved, since his arrival here in 1991, and the fact that more than 230 wineries are now on the ground. In that spare couple of decades, keeping track of only the Gold Medals he has won for our wines around the country and statewide - more than 40, for Octagon alone - has slipped through hands always busier in building a finer wine estate in every dimension. He travels widely and continuously, presenting our wines in distinguished restaurants in New York, New Orleans, Chicago, Washington, and London, for which the **James Beard Foundation** designated him this year as one of the country's 20 **Outstanding Wine and Spirits Professionals**, "who



have made a significant national impact on the wines and spirits industry." Still, ***The New York Times*** found him at Palladio with Francesco Zonin, one of three brothers in the 7th generation in the family firm, tasting the Gold Medaled 2012 Vermentino Reserve, inspired by Rocca di Montemassi, our sister estate in Tuscany.

*Photo Daniel Rosenbaum,  
Courtesy The New York Times*

## OPENING LIBRARY 1821

2014 WILL FIND US OPENING THE WINE-TASTING LIBRARY 1821, commemorating the year Governor Barbour's mansion was completed for his occupancy. In that year, our founder Gianni Zonin's family firm, Casa Vinicola Zonin was born in Veneto. Here, visitors can sample winemaker Luca Paschina's superior vintages and limited productions in comfort overlooking the vineyards and the Blue Ridge, handsomely paired with select culinary accompaniments from Palladio Restaurant.

## AWARDS 2013

### Octagon 2009

2013 VIRGINIA GOVERNOR'S CUP, Best wine of Virginia  
GOLD MEDAL Beverage Testing Institute, Chicago  
90 POINTS "Excellent," Wine Enthusiast  
GOLD MEDAL Winemaker Challenge, California  
GOLD MEDAL Critics Challenge, California  
PLATINUM MEDAL Sommeliers Challenge, California  
GOLD MEDAL Monticello Cup, Virginia

### Octagon 2010

GOLD MEDAL Monticello Cup Competition, 2013  
GOLD MEDAL San Francisco International Competition  
GOLD MEDAL Winemaker Challenge, California  
GOLD MEDAL Virginia Governor's Cup Competition, 2014  
GOLD MEDAL 92 points BTI Chicago  
91 POINTS "Excellent," Wine Enthusiast

### Nebbiolo Reserve 2010

GOLD MEDAL Virginia Governor's Cup Competition, 2014  
GOLD MEDAL Critics Challenge, California  
91 POINTS Wine Enthusiast

### Merlot Reserve 2010

GOLD MEDAL Critics Challenge, California

### Cabernet Sauvignon Reserve 2010

GOLD MEDAL Riverside International, California  
GOLD MEDAL Beverage Testing Institute, Chicago  
90 POINTS Wine Enthusiast

### Cabernet Franc Reserve 2011

GOLD MEDAL San Francisco International

### Petit Verdot Reserve 2010

GOLD MEDAL Town Point Competition, Norfolk  
89 POINTS Wine Enthusiast

### Vermentino Reserve 2012

GOLD MEDAL Critics Challenge, California  
GOLD MEDAL Sommeliers Challenge, California

### Malvaxia Passito 2008

GOLD MEDAL & BEST IN CLASS Atlantic Seaboard  
GOLD MEDAL Sommeliers Challenge, California  
GOLD MEDAL & BEST OF SHOW San Francisco Chronicle  
GOLD MEDAL & BEST IN CLASS Beverage Testing Institute, Chicago  
GOLD MEDAL Virginia Governor's Cup Competition, 2014

# 2013 harvest report: we declare an Octagon

2013 SEEMED AN UNLIKELY YEAR FOR STELLAR RESULTS, in the early patterns of its development. A memorably wet Spring continued, through mid-August, when finally the grapes entered veraison (the acquisition of color and the advancement of ripening). The wet conditions had mandated active leaf pulling to furnish air circulation and sunlight to the clusters, but this is one of our vineyard team's great strengths. Fortunately, from mid-August on, the vineyards enjoyed cool temperatures with abundant sun, under sustained high pressure systems, and our grapes developed fine sugar content and maintained vital fruit acidity. The eventual yield was close to optimum, with little need for crop thinning.

It is because of years like 2013, that we never make predictions about the vintage before the later two months of our Piedmont growing season; we have learned that proper vine maintenance can prepare our fruit for excellent maturing in the Fall.

The wines of 2013 will be classically elegant and food-friendly; this much we know, after long experience with our fruit. But there will be sublime surprises, certainly, such as Cabernet Franc Reserve 2011 - not an Octagon vintage - winning the Gold Medal in San Francisco last year.

In addition, it is an exciting reality of our vineyards, that its many diverse blocks afford a shifting mosaic of excellence from vintage to vintage. So it was in 2013, with the youngest Merlot block in our superior Goodlow Mountain vineyard, contributing to the foundation of that year's Octagon. At the same time, we planted 5 more acres of Cabernet Franc in a contiguous site, to bring to 20 our acres in vine in this leading varietal. Cabernet Sauvignon, in 2013, did not contribute to the Octagon blend, which is completed with Cabernet Franc and Petit Verdot; yet there will be a small vintage of Cabernet Sauvignon Reserve, available only at the winery.



End of September 2013, these fully ripe, almost golden Vermentino clusters are a testimony to a great growing season.



Mid September 2013, such beautiful mornings were the standard for the whole month of September, what a delight!

# Heeding the truth of terroir: Intercontinental collaboration between warm climates

OVER THE YEARS, GIANNI ZONIN'S WINEGROWING IN EVERY major region of his country has, not coincidentally, endowed us with our own familial college of viticulturists, with whom we have actively collaborated, as with our Cuvées Brut and Brut Rosé 1814. At the same time, the noted oenologist Denis Dubourdieu, of the University of Bordeaux, has consulted here on selected varietals, and especially closely on the development of our Sauvignon Blanc. As we reported last year, the 2012 harvest saw such profound improvements in the wine, based on new specimens successful in France, that the 2013 vintage allowed us to explore a limited production of a Sauvignon Blanc Reserve, which will be available only at the winery. It will continue our signature blend with estate-grown Viognier, at less than 5 percent.

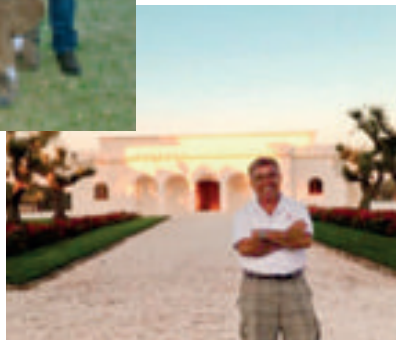
Further, our first two vintages of Vermentino Reserve, grown also at our Tuscan sister estate, Rocca di Montemassi, have confirmed how extraordinarily well white wine varietals from warm climates perform in these vineyards. The 2012 Vermentino Reserve took Gold Medals in two international wine competitions in California last year, and we are happy to announce that recent plantings are expected to enhance the availability of this already-classic wine.

In 2013 our viticulturist Fernando Franco visited with his counterparts at Masseria di Altemura, Gianni Zonin's estate in southeast Puglia, to study their excellent results with Fiano, the white wine grape which flourishes so well in southern Italy. In 2014 we will be planting Fiano vines in their first year of availability in America. This thick-skinned grape is tolerant of both rainfall and hot sunshine. Like Vermentino, it will be produced wholly in stainless steel, aging on its lees in tank, and avoiding oak. Fiano is a refreshing wine, of notable minerality, pleasing floral aromatics, and fruit which can be both melon-like and citrusy at the same time. We predict a beautiful addition to our white wine list, further fruit of a deepening collaboration with our sister estates in warm climates.



Here our Winemaker Luca Paschina at Rocca di Montemassi Estate in Maremma-Tuscany during a technical meeting in 2013, is joined by Professor Dubourdieu, Domenico Zonin and several of the winemakers from the Zonin Family Estates.

In 2013 our viticulturist Fernando Franco visited with his counterparts at Gianni Zonin's estate in southeast Puglia, Masseria di Altemura, to study their excellent results with Fiano, the white wine grape which is also famously grown on the Vesuvian plain in Campania.



# 15 Years, Illuminating Every Season

TO PLACE BEFORE OUR GUESTS THE MOST GRATIFYING DINING we can compose from our world, every day, is the exciting and sustaining inspiration of this entire estate. Palladio allows fulfillment for our chefs, sommelier, and service staff, but also for our winegrowers and gardeners, of the same belief that makes it a destination for our friends. Our world invites us to discover wonder. We accept.

Palladio introduced the Menu Degustazione to Virginia 15 years ago, drawn from northern Italian heritage, to reveal not merely the beauty and the joy to be found in food and wine, but their inherent harmonies. Through some 90 seasonal menus and as many special feasts,



Palladio has continued to celebrate the season's finest ingredients, molded with special feeling for their accompanying wines. The kitchen's collaboration with the winery has evolved far past a division of labor, to an advanced intuition for each other's rôles. More radiantly polished. More aware and more illuminating.

In the Fall, Palladio's 15 years will be celebrated with a feast for the Bicentennial of Thomas Jefferson's Palladian design for the Barbour Mansion, crowned by a limited edition of Octagon 2010, of luxuriantly Italian influence.

Executive Chef Melissa Close-Hart

Sommelier Professionista  
Alessandro Medici



## Palladio Restaurant

(540) 832-7848  
[www.palladiorestaurant.com](http://www.palladiorestaurant.com)

### Lunch

Wednesday through Sunday  
12:00-2:30 pm

### Dinner

Friday and Saturday  
6:30-9:00 pm

Reservation required for Dinner  
Recommended for Lunch

*Celebration Gala*  
*200 Years of Architecture & 15 Years*  
*of Fine Dining*  
*October 11, 7:00 pm*

Chef's Selection of Passed Canapés  
*Barboursville Brut Cuvee 1814 Limited Edition Vintage 2000*

Squid Ink Cured Escolar, Trout Caviar & Prosciutto Lardo  
Crispy Field Peas, Whole Leaf Parsley & Lemon Gremolata,  
Squid Ink Vinaigrette  
*Vermentino Reserve 2013*

Strozzapreti of Local Black Truffles & Wild Mushrooms  
Beef Marrow & Crispy Sweetbreads  
*Nebbiolo Reserve 2002*

Pan Roasted Eastern Shore Rockfish  
Sweet Potato Purée, Charred Brussels Sprout Leaves,  
Crispy 18-Month Prosciutto & Prosciutto Broth  
*Octagon 2005 / Magnum*

Octagon Braised Lamb Shank  
Anson Mills Polenta, Local Haricot Vert in Shallot Butter & Lamb Jus  
*Octagon 200th Anniversary*

Caramelized Squash Tart  
Sage Ice Cream & Barboursville Chardonnay Syrup  
*Malvaxia Passito 2002*

CHEF MELISSA CLOSE-HART OF PALLADIO RESTAURANT, BARBOURSVILLE, VA

CHEF JOHN MARSHALL OF THE OLD BULL TAVERN, BEAUFORT, SC

CHEF NATHAN FOUNTAIN OF BRIX, LEXINGTON, VA

CHEF JEREMY BUTTERFIELD OF STONEFIRE KITCHEN, BARBOURSVILLE, VA

CHEF MIKE YAGER, RICHMOND, VA

*Black tie optional*



# Inspired & Enriched by the Pride of the Region



Luca and Melissa outside Library 1821 with Chefs Shannon Overmiller of Alexandria’s Majestic and Cesare Lanfranchi of LIA’s in Chevy Chase. Close colleagues for several years, we are delighted to welcome them back for our Harvest Feast.

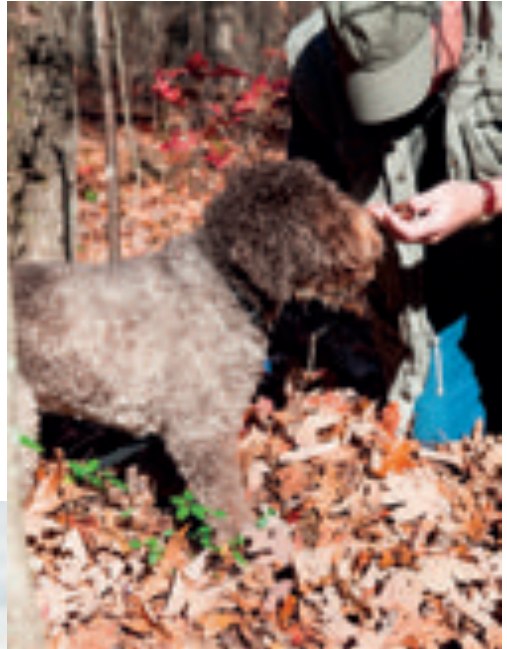


Every year, Sommelier Professionista Alessandro Medici travels to Italy for extensive tastings with winegrowers at Gianni Zonin’s estates. Here visiting Castello d’ Albola in 2013 Alessandro (left with daughter) joins Winemaker Alessandro Gallo (head table) with his family and friends. In the past year, Alessandro has introduced his popular flights of Reserve Red wines, always featuring one of our Italian varietals, as alternative accompaniments for dining at Palladio.



Executive Chef Melissa Close-Hart's culinary leadership in our region is recognized every year, including in 2013 an expansive cover article in Charlottesville's C-ville weekly paper, among others. Several times, she and Luca Paschina have presented the food and wines of this estate at the James Beard Foundation in New York, as shown here, and her Cooking Classes at Palladio have become a "must" for enthusiasts in our community.

Our longtime mycologist friend Dr. Jeff Long furnishes us with fresh wild Appalachian truffles, harvested with his trained truffle sleuth, Este, a purebred Lagotto Romagnolo.



Our horticulturist Robert Sacilotto's landscape gardens throughout the winery's public areas and at the 1804 Inn and Cottages are a design collaboration with Mrs Silvana Zonin, always embellishing this estate with the same beautifying hand she brings to her beloved Castello d'Albola in Tuscany. Robert's annual produce for Palladio Restaurant is planned closely with Chef Melissa, and sustains the restaurant's seasonally changing menus with extraordinary freshness and elegance.

# A unique tradition in Virginia

Every year, the friends of Barboursville draw outstanding Chefs to the Vineyard to pair their signature cuisine with our leading vintages, in lavish feasts exhibiting imagination and excellence, in a true community of taste.

## 2014 Guest Chefs

### WINERY CELEBRATION FEASTS

#### **An Evening with Morels**

Chef Melissa Close-Hart and Chef Angelo Vangelopoulos of The Ivy Inn, Charlottesville, VA  
with Dr. Jeff P. Long, Expert In  
Wild Mushrooms and Truffles  
April 26, 7:00 pm

Chef's Selection of Passed Canapés  
Barboursville Brut Cuvée 1814

Chicken, Foie Gras, Morel & Leek Terrine  
Pickled Onions & Stone Ground Mustard  
Sauvignon Blanc Reserve 2013

Ricotta & Pea Ravioli  
Rabbit-Morel Ragout & Parmesan  
Sangiovese Reserve 2012

Morel Stuffed Rag Mountain Trout  
Crispy Grit Cake & Fricassee of Crawfish and Country Ham  
Nebbiolo Reserve 2007

Coconut & Crystallized Ginger Cake  
Banana Ice Cream & Dark Chocolate Sauce  
Philéo

Meyer Lemon Preserve and Blueberry Coulis  
Philéo

**\$130/person, all inclusive**



#### **Petit Verdot Reserve**

#### **Vintage Release Celebration**

Guest Executive Chef/Owner Nicola de Chiara  
formerly of Romeo e Giulietta, D.C.  
and currently Pazzo Pomodoro, Vienna, VA  
August 24, 1:00 PM

*Insalata alla Caprese*  
Sliced Local Heirloom Tomatoes  
Fresh Burrata, Estate Grown Basil  
& Castello d'Albola Extra Virgin Olive Oil  
Sauvignon Blanc Reserve 2013

*Guazzetto di Mare alla Napoletana*  
Fresh Mussels, Clams, Calamari & Shrimp Sautéed  
with White Wine and Fresh Herbs  
Vermentino Reserve 2013

*Braciola di Vitello alla Pizzaiola*  
Roasted Veal Chop  
Estate Grown Malabar Spinach Agnolotti  
& Rich Tomato Sauce  
Petit Verdot Reserve 2012

*Sorbetto al Limone con Lamponi*  
Lemon Sorbet  
Limoncello Marinated Raspberry  
Philéo

**\$105/person, all inclusive**

#### **Vermentino Reserve Celebration**

Guest Chef Todd Gray of Equinox, D.C. and  
Salamander Resort, Middleburg, VA  
June 8, 1:00 PM

Charred Romaine with Eastern Soft Shell Crab  
Roasted Tomato-Lemon Cream, Artichoke  
Gremolata  
Sauvignon Blanc Reserve 2013

Hand Rolled Spinach Rigatoni  
Morel Mushroom Ragout, Tidewater Asparagus  
& Shaved Ubriaco  
Vermentino Reserve 2013

Slow Cooked Breast of Muscovy Duck  
Apple-Rhubarb Compote, Grilled Pea Tendrils  
Sherry-Raisin Jus  
Nebbiolo Reserve 2011

Marinated Early Summer Strawberries  
Olive Oil Cake, Corn Flake Streusel  
& Lambic Zabaglione  
Philéo

**\$105/person, all inclusive**



#### **Italian Harvest Feast**

Chef Cesare Lanfranconi of LIA's, Chevy Chase  
and Chef Shannon Overmiller of the  
Majestic Café, Alexandria, VA  
September 20, 1:00 PM

Bruschetta of Cured Salmon, Preserved Lemon-  
Goat Cheese Cream & Baby Arugula  
Marinated Beef Tongue & Salsa Verde  
Crispy Artichokes  
Vintage Rosé 2013

Monkfish Saltimbocca  
Root Vegetable Mash, Sautéed Vineyard Spinach,  
Frizzled Garlic & Marsala Sauce  
Sauvignon Blanc Reserve 2013

Mushroom Raviolini  
Black Truffles & Fontina  
Barbera Reserve 2012

Local Beef Hanger Steak *al Battuto*  
Young Potato-Gorgonzola-Walnuts Gratin,  
Butter Lettuces,  
Crispy Onions & Red Wine Sauce  
Nebbiolo Reserve 2011

Meyer Lemon Tart  
Chocolate Ganache, Lemon Mascarpone Mousse &  
Candied Meyer Lemon  
Philéo

**\$105/person, all inclusive**

### Annual Truffle Feast

**Chef Melissa Close-Hart with Dr. Jeff P. Long,  
Expert in Wild Mushrooms and Truffles**  
**November 8, 7:00 PM and November 9, 1:00 PM**

Chef's Selection of Passed Canapés  
Barboursville Brut Cuvée 1814  
Barboursville Brut Rosé Cuvée 1814

Rabbit & Truffle Pâté en Croûte  
Baby Herb Salad, Truffled Mustard Vinaigrette &  
Fresh Black Truffles  
Sauvignon Blanc Reserve 2013

Butter Braised Lobster Tail  
Spinach-Ricotta Flan & Fresh Black Truffles  
Vermentino Reserve 2013

Veal & Parmesan Plin  
Fresh Parsley Butter Sauce & White Alba Truffles  
Nebbiolo Reserve 2005

Truffled Barley Stuffed Quail  
Wilted Frisée, Truffle Cured Pancetta,  
Sautéed Local Apples & Fresh Black Truffles  
Sangiovese Reserve 1998

Malvaxia Poached Pear Tart  
Almond Crème Anglaise & Florentina  
Malvaxia Passito 2003

**\$165/person, all inclusive**

### The Octagon

**Chef Melissa Close-Hart**  
**December 13, 7:00 PM**

Chef's Selection of Passed Canapés  
Barboursville Brut Cuvée 1814

18 Month Prosciutto  
Caramelized Onion-Ricotta Tartlet  
& Black Truffle Coulis  
Octagon 2008, Eleventh Edition

Bouillabaisse of Spicy Sausage, Lobster,  
Mussels, Clams & Rockfish  
Rich Tomato & Fennel Broth  
Octagon 2010, Fourteenth Edition

Porcini Braised Piedmontese Short Ribs  
Parmesan Polenta, Stewed Collard Greens  
& Porcini Jus  
Octagon 2009, Twelfth Edition

A Tasting of Local Cheese Desserts  
Caromont Farms Fresh Goat Cheese Cheesecake  
Everona Dairy Blue Cheese Puff filled  
with Whipped Fig Jam

Meadow Creek Dairy Grayson & Apple Tartlet  
2010 Octagon  
200th Anniversary Limited Edition

**\$155.00/person, all inclusive**

## Cancellations

Lunch reservations will be held for 15 minutes, unless extended by prior arrangement. To avoid a charge to your credit card, reservations for lunch must be cancelled with 24 hours prior notice for parties of 6 or more; all dinner reservations must be cancelled with 24 hours prior notice. Charges for reservations not cancelled with sufficient notice will be for the posted menu price of the full meal, not including wine, tax, and gratuity.

**Reservation required for all events.**

## Castello d'Albola: Tuscany, wines and olive oil

The key to all great cuisine is in its ingredients, and the master key behind Italian cuisine is the olive oil. Even from the day we opened Palladio Restaurant, we knew we had a head start in having privileged access to some of the best Extra Virgin, Vintage olive oil in the world, from the family estate, Castello d'Albola. Any time you dine at our table, this oil is always there, accompanied by fresh breads baked here that morning. Our oil is available for purchase at Palladio, in the Tasting Room, and of course, online.



Better still, when in Tuscany, you really mustn't allow yourself to miss the hospitality of Castello d'Albola, a 16th Century estate and the home of internationally acclaimed Chianti, Chianti Riserva and the Cabernet Sauvignon blend, Acciaiolo. For tours and accommodations in their Villas consult [www.Albola.it](http://www.Albola.it).

# This enchanted corner

*The 1804 Inn*  
— at —  
**BARBOURSVILLE**  
*Vineyards*



A FULLER SENSE OF BARBOURSVILLE'S PERSPECTIVE on food and wine is to be savored when time permits one to spend the night or the weekend, in the quiet luxury of **The 1804 Inn** or the 18th Century **Vineyard Cottage**. Then the enveloping serenity of the estate deeply informs the gastronomic adventure of its underlying debt to the land. Here, the early history of the nation and of this wine region are succinctly brought home. With James Madison's Montpelier plantation only 8 miles away, and Thomas Jefferson's Monticello only 20, their historic friendship with Governor Barbour can be explored without rush – while, here, one of Mr Jefferson's architectural masterpieces is just outside one's door. When you can, discover the abiding refreshment of a stay with us.

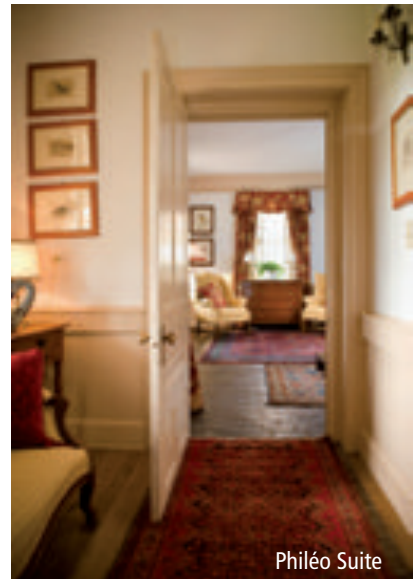
**[www.the1804inn.com](http://www.the1804inn.com)**

**[the1804inn@barboursvillewine.com](mailto:the1804inn@barboursvillewine.com)**

For information and  
reservation: (540) 832-5384



Octagon Suite



Philéo Suite



Blue Run Cottage



Vineyard Cottage

# Calendar of events 2014

## **March 15, Noon-4:00pm Sauvignon Blanc Reserve and Pinot Grigio Celebration**

We introduce the 2013 vintage of our most versatile white wines, Sauvignon Blanc and Pinot Grigio. Enjoy select charcuterie, local and imported cheeses and homemade breads with the new vintage releases.

\$25 per person. No reservation required.

## **April 5 and 6, 11-4:30 pm Spring Vertical Tasting**

Welcome to this rare opportunity, focusing on valuable older vintages, along with our traditional sampling of new Octagon from barrel. Caromont Farm will present award-winning artisan cheeses and fresh breads from Palladio Restaurant will refresh the palate. \$35 per person. No reservation required.

## **April 20, 1:00 pm Easter Celebration**

Enjoy a five course feast paired with Barboursville wines, prepared by Chef Melissa Close-Hart.

\$75 per person exclusive of wine, tax and services.

Reservation required. 540-832-7848

## **April 26, 7:00 pm An Evening with Morels**

Enjoy a five course feast paired with Barboursville wines, prepared by Chef Melissa Close-Hart and Chef Angelo Vangelopoulos of The Ivy Inn, Charlottesville, VA in cooperation with wild mushroom expert Dr. Jeff Long. \$135 per person, all inclusive. Reservation required. 540-832-7848

## **May 11, 1:00 pm Mother's Day Celebration**

Enjoy a five course feast paired with Barboursville wines, prepared by Chef Melissa Close-Hart. \$75 per person exclusive of wine, tax and services.

Reservation required. 540-832-7848

## **June 8, 1:00 pm Vermentino Reserve celebration with Chef Todd Gray of Equinox, D.C. and Salamader Resort, Middleburg, VA.**

Enjoy a four course feast paired with Barboursville wines including the 2013 Vermentino Reserve. \$105 per person, all inclusive. Reservation required. 540-832-7848

## **August 24, 1:00 pm Petit Verdot Reserve Celebration with Guest Chef Nicola De Chiara**

Owner formerly of Romeo e Giulietta, D.C. and currently Pazzo Pomodoro, Vienna, VA, joins Chef Melissa Close Hart in a four course feast paired with five Barboursville wines, to release the 2012 Petit Verdot Reserve. \$105 per person, all inclusive. Reservation required. 540-832-7848

## **September 20, 1:00 pm Italian Harvest Feast**

Enjoy a traditional five course feast paired with Barboursville wines, prepared by Guest Chefs Cesare Lanfranchi of LIA's, Chevy Chase. and Chef Shannon Overmiller of the Majestic Café, Alexandria, VA. \$105 per person, all inclusive.

Reservation required. 540-832-7848

## **October 11, 7:00 pm The Celebration Gala of 200 Years of Architecture and 15 Years of Fine Dining**

Wine reception followed by a five course dinner with wine pairings prepared by past and present.

Chefs/ Sous Chefs John Marshall, Nathan Fountain, Jeremy Butterfield, Mike Yager and Melissa Close-Hart. \$200 per person, all inclusive. Reservation required. 540-832-7848

## **October 25 and 26, 11-4:30 Autumn Vertical Tasting**

Welcome to this rare opportunity, focusing on valuable older vintages, along with our traditional sampling of new Octagon from barrel. Caromont Farm will present award-winning artisan cheeses and fresh breads from Palladio Restaurant will refresh the palate. \$35 per person. No reservation required.

## **November 8, 7:00 pm & November 9, 1:00 pm**

### **Annual Truffle Feast**

Enjoy a five course truffle feast on Saturday evening or Sunday afternoon, prepared by Chef Melissa Close-Hart in cooperation with expert Dr. Jeff Long and his truffle dog Este. \$165 per person, all inclusive. Reservation required. 540-832-7848

## **November 27, 1:00 pm Thanksgiving Celebration**

Enjoy a five course feast paired with Barboursville wines, prepared by Chef Melissa Close-Hart.

\$75 per person exclusive of wine, tax and services.

Reservation required. 540-832-7848

## **December 13, 7:00 pm "The Octagon"**

Enjoy a spectacular feast overlooking the vineyard presenting an intimate annual perspective on the most honored wine in Virginia. Four courses prepared by Chef Melissa Close-Hart paired with a rare flight of four distinct editions of Octagon preceded by barrel tasting of the new vintage. \$155 per person, all inclusive. Reservation required. 540-832-7848

## **December 13 and 14, Noon - 4:00 pm**

### **Sparkling Holiday Celebration**

Celebrate the Holidays with us. Taste our award winning wines by the fireplace. Special sampling from Palladio Restaurant will be available.

## **December 21, 1:00 pm**

### **Christmas Lunch Celebration**

Enjoy a five course feast paired with Barboursville wines, prepared by Chef Melissa Close-Hart.

\$75 per person exclusive of wine, tax and services. Reservation required. 540-832-7848

## **December 31, 7:30 pm**

### **New Year's Eve Dinner and Celebration**

Enjoy a five course feast paired with Barboursville wines, prepared by Chef Melissa Close-Hart. \$160 per person, all inclusive. Black-tie optional

Reservation required. 540-832-7848

## Places to stay

Places to stay when visiting us...  
Please visit our web site.



**[www.barboursvillewine.com](http://www.barboursvillewine.com) General Information (540) 832-3824**

**For Weddings, Banquets and Private Parties - A Very Private Barboursville - (540) 832-7848**

**DIRECTIONS:**

From the intersection of Routes 29 & 33, take 33 east for 6 miles.  
Turn right onto Route 20 south. Make the first left onto Route 678.  
Stay on Route 678 for about 1/2 mile. Take a right onto Route 777.  
Turn into the first driveway on the right.

(Note: Follow the signs & grape clusters for Barboursville Ruins & Vineyards)

**WINERY AND VISITORS CENTER (540) 832-3824**

[www.barboursvillewine.com](http://www.barboursvillewine.com)

Monday through Saturday

Sunday 10:00am-5:00pm

Closed Thanksgiving, Christmas, and January 1st

**PALLADIO RESTAURANT (540) 832-7848**

[www.palladiorestaurant.com](http://www.palladiorestaurant.com)

Lunch~Wednesday through Sunday

Dinner~Friday and Saturday

Reservation required for dinner

**THE 1804 INN & THE VINEYARD COTTAGE**

(540) 832-5384

[www.the1804inn.com](http://www.the1804inn.com)



To find us: 17655 Winery Rd,  
Barboursville, VA 22923

38.1620248 N - 78.274749 W

**Barboursville Vineyards**

**P.O. Box 136**

**Barboursville, Virginia 22923**

**[www.barboursvillewine.com](http://www.barboursvillewine.com)**

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